



-Silver Medal, AWC Vienna



100ml, E=374kJ/89kcal.



R.E.Nº 8914 VA 00 - ES



CASA ROJO®

Clon 98

TEMPRANILLO

**BIOLOGIQUE
WINE**



CLIMATIC CONDITIONS

The 2024 growing season in Ribera del Duero began with a winter that brought some snowfall to our vineyards. Spring was cold and very rainy, allowing the vines to build sufficient water reserves to withstand a warmer-than-usual summer. Harvest took place at the end of September under cool conditions, which allowed it to be extended over time and carried out with precision, ensuring the grapes were picked at their optimal point of phenolic ripeness.

GRAPE ORIGIN

A 100% Tempranillo (Tinto Fino) blend, sourced from a selection of organically farmed vineyard plots in the province of Burgos. The vineyards are planted on clay-limestone and sandy-loam soils, with excellent drainage and an average altitude of between 750 and 900 meters.

AVERAGE OAK AGEING

Fermentation at controlled temperature (24–26 °C) in stainless steel tanks to preserve the fruit expression of the variety. This is followed by 6 months of ageing in French oak barrels. Alcohol content: 14.5%.

TASTING NOTES

Appearance: Bright cherry red color with violet reflections and medium-high intensity.
Nose: Fresh and expressive aromatic profile, dominated by red and black fruit (cherry, raspberry, blackberry), accompanied by subtle floral notes and light spicy nuances.
Palate: Lively and well-balanced, with a fresh and juicy entry. Soft, well-integrated tannins and an acidity that brings vibrancy and ease of drinking. Agile on the palate, with medium body and a smooth texture.
Finish: Retronasal aromas reinforce the fruity character. Clean and persistent finish, with a fresh and slightly spicy profile. A highly expressive wine, shaped by the continental climate and the soils of the region. On the palate, it is balanced, with good acidity, a defined fruit profile, and a fresh, elegant, and approachable finish.