



- Gold Medal, International Wine Challenge
- Gold Medal, Mundus Vini
- Gold Medal, CWSA Best Value
- Gold Medal, 94pt Decanter



R.E.Nº 8357-VA-ES

CASA ROJO®

El Gordo del Circo

VERDEJO

**BIOLOGIQUE
WINE**



CLIMATIC CONDITIONS

Considered a very good vintage by the Rueda Regulatory Council, 2025 was defined by a balanced growing cycle, with moderate rainfall concentrated in spring and a dry, sunny summer. The marked day-night temperature variations typical of the continental plateau climate favored a slow ripening process, preserving freshness, aromatic complexity, and the distinctive varietal character of Verdejo.

Poor, well-drained soils, together with the average altitude of the Olmedo area, contribute to wines with strong aromatic intensity, structure, and a clearly defined varietal profile.

GRAPE ORIGIN

100% Verdejo from 40 year old organic vineyards with gravelly and sandy soils, from Olmedo. The grapes are harvested by hand in 12 kg crates. Maceration of the grapes at low temperature for 24 hours, fermentation only of the free-run juice at low temperature to extract a large amount of aromatic compounds from the grapes.

AGING

Fermentation at low temperature (12–14 °C) in stainless steel tanks to preserve the aromatic expression of the variety. This is followed by a short ageing on fine lees to enhance volume, complexity, and texture while maintaining its characteristic freshness.

Alcohol content: 13%.

TASTING NOTES

Appearance: Pale yellow color with greenish reflections, bright and clean.

Nose: Aromatically intense, with notes of white fruit (apple and pear), citrus hints (lemon), and a distinctive varietal profile marked by herbaceous, aniseed, and fennel notes, accompanied by subtle mineral nuances.

Palate: Fresh and structured, with a balanced acidity that provides liveliness without sacrificing volume. The mid-palate is enveloping, with medium body and a slightly creamy texture.

Finish: Retronasal aromas reinforce the herbal, aniseed, and citrus character. Persistent finish, with the characteristic slight bitterness of the variety, adding depth and personality. A highly expressive profile, shaped by the continental climate and the soils of the region. On the palate, it is balanced, with good acidity, medium volume, and a long, fresh, and distinctive finish.