



R.E.Nº 30085 - MU - ES

CASA ROJO®



Haru

GARNACHA

VINO
ECOLÓGICO



CLIMATIC CONDITIONS

The 2025 vintage is rated as excellent in El Valle de La Raja. It was characterized by significantly lower yields than usual and below-average rainfall, concentrated between May and June. This led to a good vegetative development of the vines, which, combined with a low yield, got as a result high quality and very concentrated grapes. The summer months were warm but with significant fluctuations that generated a staggered ripening of the grapes, resulting in a very extended harvest period with excellent ripening.

GRAPE ORIGIN

100% organic Garnacha from our young plots surrounding the winery. The harvest was carried out manually in small 12kg boxes. The grapes were harvested on September 16th, a couple of weeks earlier than those intended for red wine. The must was bled after a short two-hour period in contact with the skins, to preserve this attractive color, as well as the characteristic aromas and flavors of our Valley.

BOTTLING

January 2026

RATING VINTAGE

Very good

ALCOHOL CONTENT

14,5% vol.

TASTING NOTES

This is a modern and gastronomic rosé made from the variety best adapted to the Valle de La Raja for rosé, due to its great ability to thrive in such a extreme climate without losing freshness and typicity.

It has a pale salmon color. On the nose, citrus notes predominate, especially grapefruit, but floral and spicy notes such as fennel also appear. On the palate, it is medium bodied, with a long and persistent finish, and has a citrus freshness that provides balance. The grapefruit flavor persists, inviting the next sip.