



**CASA ROJO®**

*La Gabacha*

SAUVIGNON BLANC

**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 the aromatic intensity and natural acidity of Sauvignon Blanc.

Poor, well-drained soils, together with the region's average altitude, contribute to wines of great freshness and strong varietal expression.

### GRAPE ORIGIN

100% Sauvignon Blanc. Organic vineyard of 17 hectares planted in 1985 by Anibal Asensio at an altitude of 800 metres in the Duero river basin, between the villages of Valdestillas and Serrada. Production of 6,000 kilos per hectare.

### AGING

Fermentation at low temperature (12–14 °C) in stainless steel tanks to preserve the aromatic intensity of the variety. This is followed by a short ageing on fine lees to add volume and complexity while maintaining freshness. Alcohol content: 12.5%.

### TASTING NOTES

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

Nose: Highly aromatic, with notes of tropical fruit (passion fruit, pineapple), citrus (lime, grapefruit), and herbaceous hints (fresh grass, boxwood), accompanied by subtle mineral nuances.

Palate: Direct and vibrant, with a pronounced and refreshing acidity that defines its character. Agile on the palate, with medium body and a vertical profile where freshness and liveliness prevail.

Finish: Retronasal aromas reinforce the citrus and vegetal character. Clean and persistent finish, with a light mineral and herbaceous touch. A highly expressive profile, shaped by the continental climate and the poor soils of the region.