



100ml, E=319kJ/76kcal.
INGREDIENTES

R.E.Nº 30085 - MU/ES

CASA ROJO®

La Frontière

SYRAH



BIOLOGIQUE
WINE



CLIMATIC CONDITIONS

During the 2024 vintage, a continental Mediterranean climate prevailed. A mild winter was followed by a dry spring that limited vine yields, while allowing for excellent vineyard health. The summer was hot and in line with the average of recent years. This climate, together with precise vineyard work, resulted in grapes of supreme quality, with a very good balance between phenolic ripeness and alcohol level.

GRAPE ORIGIN

100% Syrah, sourced from two organically farmed vineyards located in adjacent plots between Jumilla and Pinoso, with deep soils and a stony surface that helps retain the limited available water while providing freshness and minerality.

AGING

Jumilla plot: Harvested by hand in small 12kg boxes, the grapes are picked during the first week of September. After passing through a cold storage room, we carry out cold maceration to preserve the fruit and freshness. Fermentation takes place over 20 days using selected yeasts and at a controlled temperature in 11,000-litre French oak casks for 12 months.

Pinoso plot: Harvested using the same protocol as the Jumilla plot during the third week of September, after passing through a cold storage chamber, we carry out cold maceration to preserve the fruit and freshness. Fermentation takes place over 35 days using selected yeasts and controlled temperatures in open stainless steel tanks, where it then remains for 12 months.

Alcohol content: 14,5%.

TASTING NOTES

On the eye, it displays a beautiful ruby color with violet highlights, clean and bright, reflecting its youth. On the nose, it reveals the full potential of the variety in its purest expression, dominated by intense aromas of black and red fruit such as cherries, raspberries, and blackberries, along with subtle notes of violet and black pepper. On the palate, it is balanced, fresh, and vibrant, with soft, round, well-integrated tannins, offering an agile and juicy mouthfeel.