



100ml, E=343kJ/82kcal.
INGREDIENTES



R.E.Nº 30085-MU-ES

CASA ROJO®



Levan

CHARDONNAY

BIOLOGIQUE
WINE



ES-ECO-024-MU
Agricultura UE

CLIMATIC CONDITIONS

During the 2025 season, warmer-than-normal weather limited plant yield. However, thanks to a good rainfall cycle, the plants were able to build up sufficient reserves to withstand the summer, resulting in excellent health. The harvest took place during the second half of August.

GRAPE ORIGIN

100% Chardonnay variety, from organic vineyards located on plots with loamy-calcareous soils at an altitude of 800 meters in the heart of Castilla La Mancha.

AGING

The harvest was carried out manually at night, ideal for preserving the delicate varietal aromas, using small 12 kg crates. After a period in a cooling chamber, the grapes underwent gentle pressing to obtain only the free-run juice. Fermentation lasted 27 days with selected yeasts at a controlled temperature of 14–16 °C in stainless steel tanks to preserve the varietal aromas, followed by ageing on fine lees for 3 months to enhance texture while maintaining vibrancy. Alcohol content: 13%.

TASTING NOTES

It has a beautiful straw yellow color, clean and bright. On the nose, it displays the full potential of the variety in its purest form, with high intensity and intense aromas of white fruit and citrus. On the palate, it is balanced, fresh, and vibrant, with medium structure and a marked mineral character derived from the calcareous soil.

Ideal pairing: Baked octopus.