



100ml, E=368kJ/88kcal.
INGREDIENTES



R.E.Nº 30085 - MU - ES

CASA ROJO®

Minami

MONASTRELL, GARNACHA, SYRAH Y PETIT VERDOT



VINTAGE 2022

The 2022 vintage in Paraje de La Raja, Jumilla, provided exceptional results in our Minami plot, 100% Syrah, which showed an outstanding quality profile thanks to the specific conditions of the season. Despite the climatic challenges, the Syrah reached an ideal maturation balance, with aromatic intensity and freshness that stand out in this vintage. The high summer temperatures promoted the development of the primary aromas notes characteristics from the Syrah, while the humid spring contributed the natural acidity and vibrancy of variety.

GRAPE ORIGIN

Plot wine from our Minami estate, a group of plots surrounding the winery in the Paraje de La Raja, Falda Noste del Paque Regional de la Sierra de La Pila, Altiplano of Murcia Region.

AVERAGE OAK AGEING

The Syrah fermentation was in a French oak foudre from Saury, followed by malolactic fermentation in 7 new 500-liter French oak barrels, where the wine was refined during an oxidative aging process of 18 months.

For this 2022 vintage, the two selected tonnelleries were: Rousseau and Surtep.

BOTTLING

May 2024

ALCOHOL CONTENT

15% vol.

TASTING NOTES

It is a wine of an extraordinary concentration. Visually, it has a deep and vibrant purple color. On the nose, it reveals depth and complexity, with ripe black fruits aromas, accompanied by balsamic and spicy notes that evoke its terroir. On the palate, it reveals its full splendor; it is full-bodied and well balanced due a pronounced acidity that gives it harmony, smooth and a lingering mouthfeel.