



- Gold Medal, AWC Vienna
- Gold Medal, Berliner Wein Trophy
- Gold Medal, CWS Best Value
- Gold Medal, Periódico El Pais
- Gold Medal, Gilbert & Gaillard
- Gold Medal, Wine Align Canada
- Gold Medal, Mundus Vini
- Gold Medal, Akatavino Sumilleres
- Gold Medal, Mundus vini
- Gold Medal, Japan Awards
- Gold Medal, Wine Spectator
- Gold Medal, Gilbert & Gaillard
- Gold Medal, CWS Best Value
- Gold Medal, London Wine Competition
- Gold Medal, Mundus vini
- Gold Medal, Concours Mondial Bruxelles
- Gold Medal, AWC Vienna
- Gold Medal, 94 points Verema



CASA ROJO®

Machoman

MONASTRELL 2022

CLIMATE CONDITIONS

The 2022 vintage at Paraje de La Raja yielded exceptional results in the Monastrell plots, which showed an outstanding quality profile thanks to the seasonal conditions; a rainy early spring allowed the soils to recharge and the plants withstood the extremely dry summer very well. Despite the climatic challenges, the Monastrell reached an ideal ripening balance, with an aromatic intensity and freshness that stand out in this vintage.

The high summer temperatures favored the development of ripe and deep fruit notes.

GRAPE ORIGIN

100% Monastrell that comes from our own vineyards aged between 10 and 50 years, located in the surroundings of our winery, with an altitude ranging between 450 and 700 meters, this makes the harvest is extended throughout the month of October.

AVERAGE OAK AGEING

Fermentation at controlled temperature (24–26 °C) in stainless steel tanks to preserve varietal expression. This is followed by ageing in French oak barrels for 12 months to enhance structure, complexity, and elegance while maintaining the wine's balance. Alcohol content: 15%.

TASTING NOTES

Intense cherry red color with purple hues, the nose is fine and elegant with a predominance of ripe black fruit: plum, cherry, blackberry, cassis and forest fruit compote, accompanied by balsamic and menthol nuances, with hints of licorice, anise, thyme, rosemary and spices that surround our vineyards. The palate is enveloping, structured, muscular, full-bodied and with firm tannins, providing great length. Flavors of ripe plum, blackberry, fruit compote, candied fruit and fine leather. Spicy phases with balsamic, pepper, Mediterranean herbs and a touch of smoke or toast, which accentuate its complexity. Fresh and mineral, with good acidity that adds tension and Mediterranean elegance.



R.E.Nº 30085 - MU - ES