



CASA ROJO®

Musso

CABERNET SAUVIGNON

CLIMATIC CONDITIONS

Considered a very good vintage, the 2025 season in Castilla y León was marked by a balanced growing cycle, with moderate rainfall during spring and a warm, dry summer. The day–night temperature variations typical of the region’s continental climate favored a gradual ripening process, allowing for good concentration, the preservation of freshness, and the full development of the varietal character of Cabernet Sauvignon.

GRAPE ORIGIN

100% Cabernet Sauvignon variety, from vineyards located on plots with sandy loam soils poor in organic matter and low yields at an altitude of 850 meters in Nava de Roa, province of Burgos. Hand-picked in small 12kg boxes, after passing through a cold room, we lightly destem and crush the grapes. Once in the tank, we macerate to extract the full potential of the variety. Fermentation takes place over 24 days using selected yeasts and at a controlled temperature (22-24°C).

AVERAGE OAK AGEING

Once alcoholic and malolactic fermentation are complete, we leave the wine to rest in concrete tanks until it is finally bottled. Alcohol content: 14%.

TASTING NOTES

Appearance: Attractive deep cherry red color with violet hues, clean and bright.
Nose: Intense and complex aromatic profile, dominated by black fruit (cassis, blackberry), accompanied by ripe red fruit notes, characteristic herbaceous hints (green pepper, tomato leaf), and spicy touches (black pepper).
Palate: Structured and powerful, with a firm and enveloping entry. Pronounced yet well-integrated tannins, supported by an acidity that brings freshness and balance. Broad on the palate, with medium to full body and a robust yet elegant texture.
Game meats would make an exceptional pairing.