



180, E=323kJ/77kcal.  
INGREDIENTES



R.E.Nº 30085 - MU - ES

# CASA ROJO®

*Natsu*

MONASTRELL



ORGANIC  
WINE



## VINTAGE 2024

The climate was particularly dry for the Monastrell variety, with low rainfall and high summer temperatures favouring an early ripening of this variety, mainly favouring the formation of fresh and floral aromas. The early harvest at the end of August was key to maintain the natural acidity and avoid overripe fruit aromas.

## 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.

## WINEMAKING

Harvested at the end of August to avoid the appearance of overripe fruit aromas and to enhance the tropical, white fruit and floral aromas, the grapes are placed in our cold storage rooms for 48 hours at a temperature of -10°C, cooling them as much as possible without freezing the must. This process is key to avoid the extraction of colour during pressing without destemming, applying just enough pressure to extract only the must, fermenting at a low temperature for about 25 days. Once fermentation is complete, the wine is aged on the lees for 4 months.

## BOTTLING

April 2025

## ALCOHOL CONTENT

13,5% vol.

## TASTING NOTES

This Blanc de Noir made from Monastrell stands out for its elegance and freshness. To the eye, it has a pale yellow colour with steely reflections, which anticipates its delicate character. On the nose, it unfolds an aromatic range dominated by notes of white flowers, tropical fruits and a subtle mineral touch. On the palate, it is vibrant and balanced, with a refreshing acidity combined with a pleasant unctuousness, the result of its ageing on lees. The finish is long and persistent, leaving a clean sensation full of complexity.