



CASA  ROJO®

T O K Y O
GOMEZ-ROJO
Brut Nature

CLIMATIC CONDITIONS

The 2019 vintage was a very extraordinary one in the Sierra de la Pila, with an unexpected meteorological end. After a winter with just the right amount of rain, an excellent spring and summer allowed our Pedro Ximénez to ripen to perfection so that we could produce this sparkling wine. The harvest, however, was affected by the climatic phenomenon known as DANA, heavy rains that affected the whole Mediterranean and fortunately less intensely in the Altiplano Murciano.

GRAPE ORIGIN

100% Pedro Ximénez wine from a single plot located in the northern foothills of the Sierra de La Pila.

ELABORATION

The wine has been aged on its lees for 36 months.

BOTTLING

June 2023

ALCOHOL CONTENT

13% vol.

TASTING NOTES

A complex culinary sparkling wine. Golden color with a very intense and deep nose, offering a broad aromatic profile that ranges from fresh green fruit to sweeter notes like honey and a pronounced bakery profile due to its long aging on lees. On the palate, it is luscious, with a good entry and a fresh, persistent finish. It has a long, well-balanced aftertaste thanks to its refined acidity.