

CASA ROJO®

Viñas Bastardas



R.E.Nº 30085 - MU - ES

MONASTRELL, SYRAH AND GARNACHA

CLIMATIC CONDITIONS

The 2023 vintage on the northern slopes of the Sierra de la Pila was marked by a dry, sunny climate with significant temperature variation between day and night. A mild winter allowed for an early yet balanced budbreak, followed by a warm spring that ensured optimal flowering and fruit set. The long, hot summer, tempered by the cool nights of the sierra, led to slow and even maturation, preserving freshness and concentration in the grapes.

The result: a powerful yet vibrant wine, where Mediterranean character meets freshness and elegance.

GRAPE ORIGIN

Grapes of the Monastrell, Syrah and Garnacha varieties from different plots of exceptional characteristics in terms of age and terroir, selected, managed and worked for years by our family and technical team throughout the length and breadth of the Altiplano of the Region of Murcia.

AVERAGE OAK AGEING

Malolactic fermentation in 11,000 liter wooden foudres, followed by 12 months of aging in 500 liter barrels. Alcohol content: 14,5%.

TASTING NOTES

This is a red blend of three varieties that complement each other very well and bring balance and complexity to the wine. Deep garnet color with ruby glints, reflecting its intensity and Mediterranean essence. The nose offers a seductive combination of black plum, blackberry and wild herbs. The palate shows a perfect balance between power and freshness. The texture is silky, with well-integrated tannins and an acidity that enhances its vivacity. The finish is long and enveloping, with layers of ripe fruit and subtle minerality from the limestone soils. A wine that reflects its terroir: wild, untamed and full of character.



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