



CASA ROJO

BODEGA Y VIÑEDOS

MACHOMAN

100% UVA
MONASTRELL

CLIMATE CONDITIONS

The 2021 vintage enjoyed an enologically excellent climate. A cold, dry winter gave way to a rainy spring with mild temperatures, followed by a very hot summer during the day but cooling at night. The high rainfall between April and June was the ideal reserve that the grapes needed for optimum ripening until October, with excellent vegetative growth of the vines that allowed the harvest to be extended until November, avoiding the hottest months and permitting a cool and efficient harvest in La Raja Valley.

GRAPE ORIGIN

100% Monastrell under the Protected Geographical Indication TIERRA DE MURCIA. The 100,000 Kilos of Monastrell come from 45 hectares of vineyards aged between 7 and 80 years, 70% owned and 30% leased, and all of them in the surroundings of our winery located in La Raja Valley.

AVERAGE OAK AGEING

Aged for 12 months in French and American oak barrels.

BOTTLING

July 2023

RATING VINTAGE

Excelent

ALCOHOL CONTENT

14,5% vol.

TASTING NOTES

Wine of fruity character, attractive deep cherry red color with purple trim. Notes of ripe red fruit compote wrapped in aromas of aniseed and roasted. Spicy and balsamic. In the mouth it is structured, muscular, long and Mediterranean while fresh, mineral and elegant.