



# CASA ROJO

Alexander  
vs  
THE HAM FACTORY

RESERVA 2015

## CLIMATIC CONDITIONS

The 2015 vintage began with a mild winter. At the beginning of spring, especially during the month of April, temperatures were notably high, above normal, which visibly accelerated the budbreak of the vineyard. After a mild rest of the spring, the temperature of the months of July and August were again especially warm, which helped the grapes to ripen well and in a healthy state. Rainfall in this period was below average, but the amount that fell in winter guaranteed the correct development of the phenological state.

## GRAPE ORIGIN

100% Tinto Fino, from the towns of La Horra and Hontoria de Valdearados. Average altitude between 850 and 900 meters, all in the province of Burgos. The grapes come from old vineyards over 60 years old.

## AVERAGE OAK AGEING

In French oak barrels for 20 months, having undergone malolactic fermentation in barrels for 10% of the final assembly.

## BOTTLING

September 2017

## RATING VINTAGE

Excellent

## ALCOHOL CONTENT

15,5% vol.

## TASTING NOTES

Medium-high layer, the color of the wine is cherry red, dark and intense with garnet hues. On the nose it is intense and complex. Notes of black cherries, blackberries and a mineral sensation, accompanied by soft roasted notes. Dense, long and velvety palate, with an unctuous sensation in the mouth and a spicy and intense aftertaste. Very polished tannins that provide great length in the mouth. The sum of the parts gives a balanced wine, long and very aromatic on the palate, where we find from the essence of the very ripe Tempranillo to the assembled aromas typical of French wood aging.