



ORGANIC
WINE



ES-ECO-031-CL
Agricultura UE

CASA  ROJO®

LA GABACHA

ORGANIC SAUVIGNON BLANC AGED ON FINE LEES 2023

CLIMATIC CONDITIONS

The 2023 vintage has been rated as excellent by the D.O. Rueda. The climatic conditions during the year, with more rainfall than usual and very hot weather in August, have allowed the fruit to mature perfectly, resulting in optimal sanitary conditions. The grapes obtained had excellent quality, with a great balance between alcohol content and acidity, and without any fungal disease.

GRAPE ORIGIN

100% Sauvignon Blanc. Organic vineyard of 10 hectares planted in 1985 by Aníbal Asensio at an altitude of 800 metres in the Duero river basin, between the villages of Valdestillas and Serrada. Production of 6,000 kilos per hectare.

AGING

Fermentation at a low temperature to
KEEP all the aromas of the variety.
Aging of fine lees for 5 months.

BOTTLING

May 2024

RATING VINTAGE

Excelent

ALCOHOL CONTENT

13% vol.

TASTING NOTES

Straw yellow in color with steely hues and a golden rim, clean and transparent. On the nose, we find a good aromatic intensity, starting with very pleasant stone fruit aromas, like apricot and peach, accompanied by slight citrus hints and herbaceous touches typical from the Sauvignon Blanc. On the palate, the wine feels dry, with good acidity that provides freshness. An ideal wine as an aperitif and always pairing wonderfully with seafood.