CASA ROJO®

CLON 98

CLIMATIC CONDITIONS

The 2021 vintage was an excellent vintage in Ribera del Duero. A particularly cold winter in the first two months of the year ensured a good rest of the vines, giving way to a particularly warm spring, with a rainy April, which led to good budbreak and setting of the clusters. Ripening developed exceptionally well due to the good water reserves of the vines, as well as the absence of rainfall from early September to mid-October, resulting in a quiet harvest, which allowed us to work with precision.

GRAPE ORIGIN

100% Tinto Fino, from the area of Castrillo de la Vega, located at an average altitude of 800 meters, in the province of Burgos. The grapes come from old vineyards aged between 26 and 50 years, all owned by local viticultures.

AGEING

In French oak barrels for 180 days.

BOTTLING

May 2023

RATING VINTAGE

Excelent

ALCOHOL CONTENT

15% vol.

TASTING NOTES

It has a deep ruby color that invites us to discover. The nose shows with intensity all the potential of the varietal, with aromas of black plum, blackberry and interesting reminiscences of fine herbs and clove. The entry on the palate is fresh, well-structured and vibrant, with light tannins and a medium, balanced finish.