CASA ROJO®

GRANDES VINOS DE ESPAÑA



José Luis was born in 1974 in Jaén and graduated in economics.
Laura was born in 1979 in Murcia and specialized in politics and international relations.

In 2007 Laura and José Luis met in Tokyo, Japan.

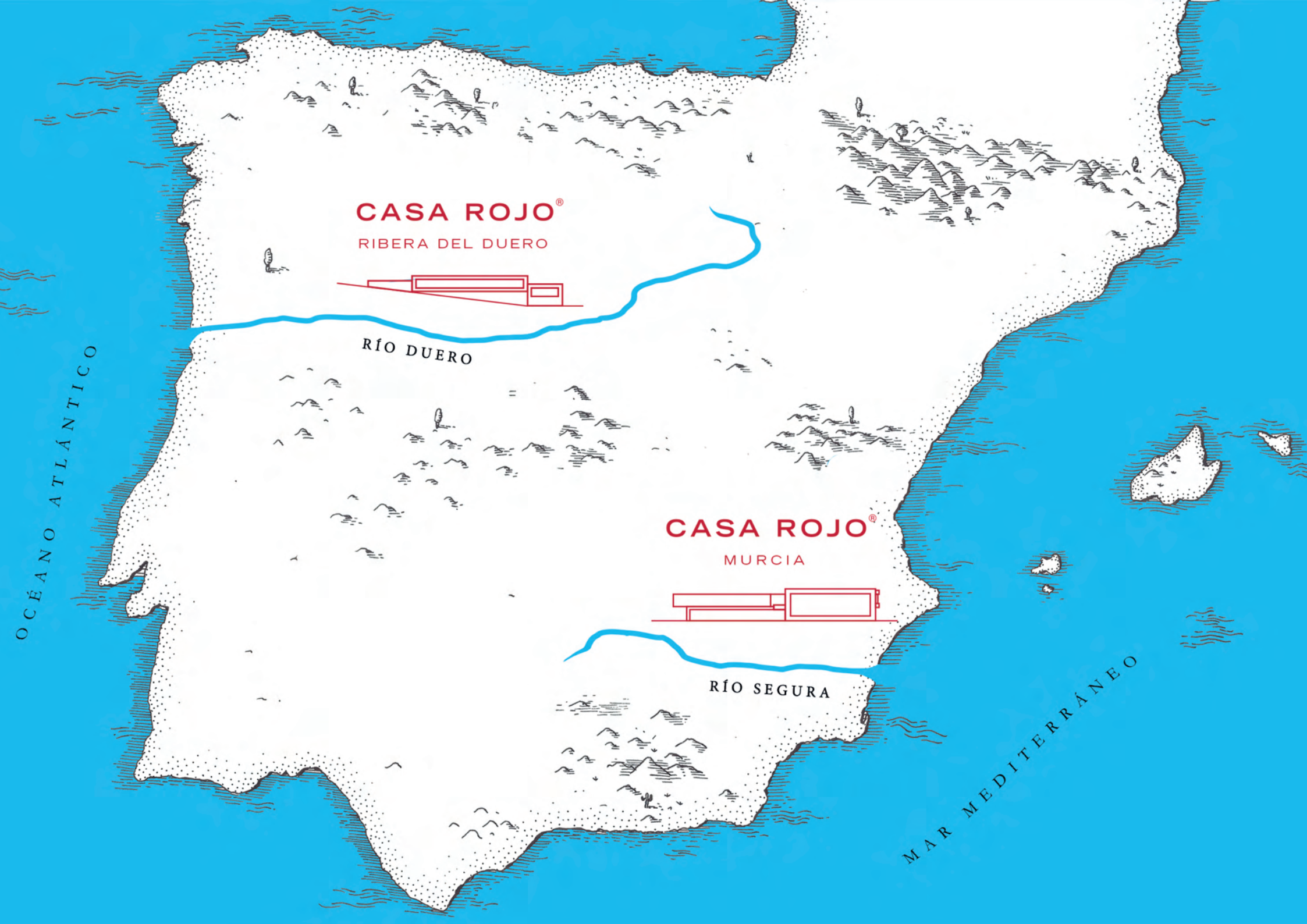
They never separated again.

Since the beginning of their adventure and after studying oenology and viticulture together, they had a dream: To make great wines in Spain, a country full of wine culture, and to be able to take them to every single corner of the world they knew.

Today that dream has come true.
After 20 years of effort and dedication, Casa Rojo owns 40 hectares of vineyards and produces wines in the two most important wine regions for the family:

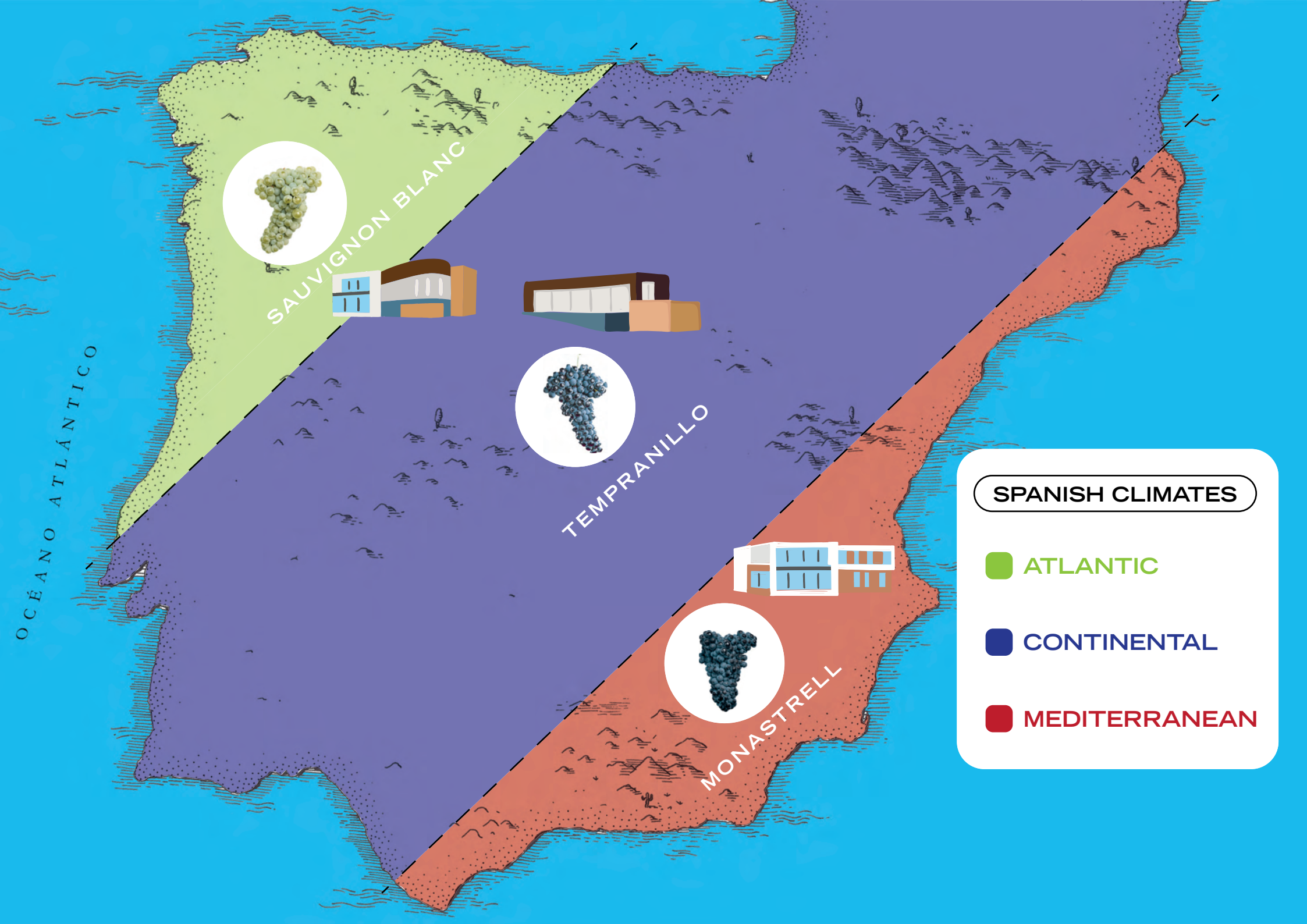
The Ribera del Río Duero, with vineyards that run in the interior of the northern plateau of Spain with the Duero River as the backbone throughout its course and with its own winery in Curiel de Duero, Valladolid.

The Region of Murcia, in the Spanish Levante, the origin of the family, bathed in that singular Mediterranean climate that marks the style of unique and structured wines, with its own winery in the unique Paraje de La Raja, Jumilla.


CASA ROJO®
RIBERA DEL DUERO
RÍO DUERO
CASA ROJO®
MURCIA
RÍO SEGURA
OCÉANO ATLÁNTICO
MAR MEDITERRÁNEO






SAUVIGNON BLANC
TEMPRANILLO
MONASTRELL
OCÉANO ATLÁNTICO
SPANISH CLIMATES
ATLANTIC
CONTINENTAL
MEDITERRANEAN


CASA ROJO®
TIERRA DE BLANCOS


CASA ROJO®
RIBERA DEL DUERO


CASA ROJO®
MURCIA



Team at 2024 harvest in La Raja Valley.



Sauvignon Blanc



Tempranillo



Monastrell



Red Blend

Organic Wine



CASA ROJO

La Gabacha

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.



CASA ROJO

Tintafina

CLIMATIC CONDITIONS

The 2020 vintage was an excellent vintage in La Ribera del Duero. A mild and rainy winter gave way to a mild spring that caused a very rapid growth of vegetation, finally the warm and dry summer delayed the ripening of the grapes except in the oldest vineyards with great depth of roots.

GRAPE ORIGIN

100% Tinto Fino, from the cities of Villálvaro, Sotillo de la Ribera, Moradillo, Hontoria, Peñafiel, Quintana del Pidio, Anguix and Curiel de Duero. Average altitude of 850 to 900 meters, all of them in Burgos and Valladolid, very old vines from 35 up to 100 years old.

AVERAGE OAK AGEING

In French oak barrels for 460 days. 15% of the final blend underwent malolactic conversion in first year French oak.

BOTTLING

January 2023

RATING VINTAGE

Excelent

ALCOHOL CONTENT

15% vol.

TASTING NOTES

In view, it has a beautiful ruby color, with garnet edges of high layer. The nose is very expressive, with intense aromas of wild blackberries and blackcurrants, with hints of aromatic herbs such as thyme and sage, wrapped in elegant aromas of cedar, leather, clove and toast, from its aging in French oak barrels. In the mouth it is fleshy, powerful, with good structure and elegant tannin, with a long, balanced and harmonious finish.



CASA ROJO

Machoman

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 new 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.



CASA ROJO

Las Viñas Bastardas

VARIETIES

This wine is the result of the blending of two varieties. 50% of tinto fino, this is how tempranillo is known in castilla y león. The other 50% is made from Monastrell grapes.

AVERAGE OAK AGEING

The Tinta Fina undergoes alcoholic and malolactic fermentation in stainless steel tanks of 12.000L and is then aged in new French oak barrels for 12 months.
The Monastrell made the alcoholic fermentation in stainless tronconic deposits of 11.000 liter deposits and then aged in used French oak barrels for 12 months.

BLEND	BOTTLING	ALCOHOL CONTENT
May 2023	June 2023	14% vol.

CONCEPT

This wine is a blend of two extraordinary Spanish varieties, a unique wine blend of the powerful Tinto Fino and the balsamic Monastrell, a wine that seeks perfection following the old French practice of “Hermitage” to unite two wine regions, the north and the south.




CASA ROJO
The Orange Republic
CASTILLA Y LEÓN
CASA ROJO
Las Gallinas
RUEDA
CASA ROJO
El Gordo del Circo
RUEDA
CASA ROJO
La Mofrageda
RIBERA DEL DUERO
CASA ROJO
Malla Negra
CAVA
CASA ROJO
Vides Bastardas
MURCIA
CASA ROJO
Enemigo Mío
MURCIA
CASA ROJO
Mochoman
MURCIA
CASA ROJO
Clon 91
Monastrell
RIBERA DEL DUERO
CASA ROJO
Tinto fino
RIBERA DEL DUERO
CASA ROJO
Alexander
RIBERA DEL DUERO

CASA ROJO®

GRANDES VINOS DE ESPAÑA



Curiel de Duero, Valladolid.



Paraje de La Raja, Murcia.