

CASA ROJO[®]



TIM

CONCEPT

VINTAGE 2016 IS THE RESULT OF AN ELABORATION THAT SHOWS THE MAXIMUM EXPRESSION OF RIOJA ALTA. OLD VINES FROM FONZALECHE TOGETHER WITH THE HARD WORK AT THE VINEYARDS AND A CAREFUL SELECTION AND MANAGEMENT OF THE GRAPES DURING HARVEST GAVE US AS A RESULT A UNIQUE WINE. WINE OF INTENSE CHERRY RED COLOR. COMPLEX FRUIT AROMAS OF BLACK FRUIT (BLACKBERRY, BLACKCURRANT), SPICY HINTS WITH MEMORIES OF LICORICE AND NUTMEG ASSEMBLED WITH THE SMOKY NOTES FROM THE OAK AGING PROCESS OF 12 MONTHS. IN THE MOUTH IT IS MEATY AND LONG. COMPLEX WINE. LIMITED PRODUCTION OF 40.000 BOTTLES.

VINE

100% TEMPRANILLO

PLOT

**RIOJA ALTA, FONZALECHE
(VALLE DEL TIRÓN)
42°34'46.8"N 3°00'54.4"E**

ELABORATION

HARVEST DURING THE FIRST HALF OF OCTOBER, BY OPTIMAL MATURATION SECTIONS, MANUALLY. FERMENTATION IN STAINLESS STEEL TANKS AT A CONTROLLED TEMPERATURE OF 28°C TO ACHIEVE THAT BALANCE BETWEEN EXTRACTION AND AROMATIC CONTENT OF THE VARIETAL. AFTER MALOLACTIC FERMENTATION IN STORAGE, THE WINE IS AGED IN SECOND-YEAR FRENCH OAK BARRELS OF 225 AND 500 LITERS FOR 12 MONTHS. ADD VERY GOOD WITH GREAT BALANCE BETWEEN ACIDITY AND ALCOHOLIC STRENGTH. EXCELLENT PHENOLIC MATURITY. FAVORABLE EVOLUTION THROUGHOUT THE ENTIRE VEGETATIVE CYCLE.

AGED

12 MONTHS AGED IN SECOND USE FRENCH OAK OF 225 AND 500 LITERS