



## CASALOBOS RED

2024

The 2024 vintage in Castilla-La Mancha was marked by favorable weather conditions, with moderate temperatures and sufficient spring rainfall that supported healthy vines and optimal grape ripening, without any significant incidence of pests or diseases.



### VARIETIES

Syrah, Cabernet Sauvignon, Petit Verdot, Tempranillo



### VINEYARD

This wine is made from grapes grown in our organic vineyards in Montes de Toledo. Our estate is characterized by its rich biodiversity and a notable presence of native aromatic plants.



### HARVEST

The grapes are harvested at their optimum ripeness, determined by analysis and grape tasting to ensure the right balance between alcohol content, acidity, and ripe tannins. Grapes are hand picked in small cases.



### VINIFICATION AND AGING

Once in the winery, the grapes are sorted, cooled, and undergo pre-fermentative maceration. They ferment with indigenous yeasts at around 28°C with gentle pump-overs, followed by light pressing to obtain only the free-run wine. Aging and refinement take place in foudres, clay amphorae, ovoid tanks, and barrels for at least 12 months under controlled temperature and humidity conditions, which culminates in the blending of the four varieties.



### BOTTLING

The wine is lightly clarified and filtered prior to bottling. It then continues to refine and round out in bottle for 12 months until it reaches its optimal drinking window, at which point it is released to the market.



### TASTING NOTES

A cherry red wine with a deep color and intense aroma. The nose is complex, dominated by black fruits such as blackberry, accompanied by notes of pepper and caramel, along with hints of aromatic plants from the estate—rosemary and thyme—and a subtle touch of eucalyptus. On the palate, it is harmonious and powerful, with a long and pleasant aftertaste.



### FOOD PAIRING

Grilled red meats, game, or lamb flavored with Mediterranean herbs. Aged cheeses, mushroom and truffle dishes, as well as dishes that incorporate cocoa or dark chocolate in subtle nuances.