



CASALOBOS WHITE

2025

The 2025 vintage in Castilla-La Mancha combined a spring with moderate rainfall that favored uniform budbreak, followed by a warm, dry summer that accelerated ripening. Cool nights in certain areas helped to preserve acidity, providing a balance between concentration and freshness.



VARIETIES

Viognier



VINEYARD

This wine is made from Viognier grapes grown on organic plots selected and supervised by our technical team, who closely monitor the vineyard throughout the growing cycle to ensure the highest quality fruit.



HARVEST

Through analysis and tasting of the grapes, the winemaker determines the optimal time for harvesting, seeking a balance between the probable alcohol content and acidity. Harvesting is carried out at night to preserve the freshness and oenological potential of the grapes.



VINIFICATION AND AGING

The grapes are cooled down before macerating with their skins to enhance the primary aromas; they are then lightly pressed to obtain the free-run juice. This juice is clarified statically and fermented at low temperature with selected yeasts to preserve and enhance its varietal expression. Once fermentation is completed, the wine is racked to French oak foudres, where it is aged on its fine lees for at least 6 months, with periodic bâtonnage to favor the extraction of mannoproteins.



BOTTLING

The wine is clarified and filtered before bottling, and remains in the bottle for at least six months to refine until it reaches its optimal moment for consumption, when it is finally released onto the market.



TASTING NOTES

Bright and luminous straw yellow in color with greenish hues, this wine stands out on the nose for its aromatic expression, with notes of white flowers and citrus, nuanced by its time in foudre, which brings hints of caramel, toffee, and a subtle touch of brioche. On the palate, it is creamy and unctuous, with vibrant acidity that balances the whole, brings freshness, with an excellent aging potential.



FOOD PAIRING

It harmonizes with seafood, white fish, and creamy or buttery dishes. It also pairs well with soft cheeses and recipes with nuts, enhancing their freshness, creamy texture and brioche nuances.

