



## CASA ROJO MAQUINON 2015

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Spain is a true legacy of vineyards, containing many years of passion, viticulture, history and terroirs. Award-winning Casa Rojo wants to present all of Spain by traveling through aromas, flavors, to feel the different textures and cultures. Their nine vineyards have nine different and unique stories to tell!

Maquinon is the combined power of the terrior of Priorat and the Garnacha negra grape put together. Coming from young vineyards of 10 years old, and located on different terraces of soils poor in organic matter, we find the best biodynamic vineyard for this wine!

The grapes are hand harvested during the third week of September, in boxes of 15kg to allow the grapes to enter the winery in the best condition. The selection table at the entrance of the winery ensures maximum quality, and after a delicate de-stemming, the grapes enter the stainless steel tanks where fermentation takes place at a controlled temperature of 24°C.

Aging is done in French oak barrels for three months. In the first two months a malolactic fermentation takes place.

It has a rich cherry red color. The intense nose is balanced between the ripe fruit of the Garnacha grape and the contribution of the barrel, with smoked and spiced notes. In the mouth it's friendly, enveloping, with a sense of roundness and volume. The finish is marked by ripe fruit.

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**Producer:** Casa Rojo  
**Subcategory:** Red wine  
**Country:** Spania  
**EPD nr:** 4716239  
**Appellation:** DOC Priorat  
**Grapes:** 100% Garnacha

**Vectura nr:** 143588  
**Price (ex VAT):** 211.96  
**Sold by:** Vectura // Grossist  
**Importer:** Gavin AS  
**Size:** 75 cl  
**Number of bottles:** 6  
**Alcohol:** 14,%



STRAG  
GRUPPEN