



THE PRODUCTION

Agriculture must be based on the respect for the environment and the maintenance of the natural local conditions.

The Council for the Ecological Agriculture in the Region of Murcia controls and certifies ROSMARINUS wines as organic.

These wines are also produced under the rules of the D.O. Bullas (Geographical Appellation of Bullas).

Rocky and gravelly soils, an annual ratio of precipitation of 350 mm., the influence and closeness of the Mediterranean Sea, make the ideal conditions to obtain the best quality grapes.

The unique and local variety is the "Monastrell" with vines more than 40 years of age. We use other varieties which, when mixed in the right proportions, increase the qualities and aromas of the "Monastrell" variety, with the result that produce wines with a strong personality.



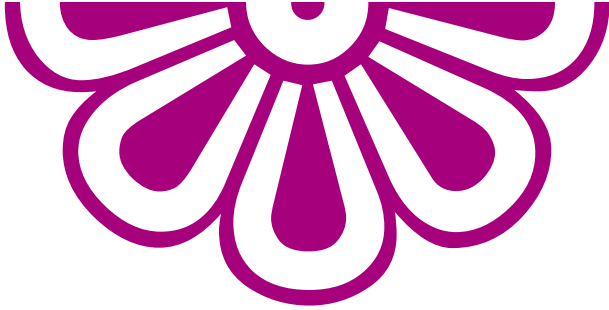
ROS
MARI
NUS



ORGANIC
WINES

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THE WINERY PROPERTY

Carrascalejo, the name of the winery property, belongs to the Pidal family since 1850. The family has been producing quality wines for more than five generations.

The lands of this vast property are composed of forests and agricultural areas of which is cultivation of cereals, almond trees and vines.

Within this beautiful landscape is the manor house, built in a neoclassical style, in which cellars are found the winery where wine is fermented and bottled.



PACKAGING

750 ml. bottle
Box of 6 units



ROSMARINUS RED 2012

80% Monastrell
10% Tempranillo
10% Syrah

After the ripe grapes are harvested, they are conveyed to a de-stemmer where the grape leaves and stems are removed and the grains crushed and put into special containers for the first few days of fermentation and macerated with the skins of the grapes.

After a natural bleeding of the grape the ROSMARINUS wine finishes its transformation.

TASTING

Cherry red colour.
Aromas of ripe fruit.
In the mouth the wine is fresh, very fruity and expressive, with a wonderful aftertaste.



PACKAGING

750 ml. bottle
Box of 6 units



ROSMARINUS ROSÉ 2012

80% Monastrell
20% Garnacha

After the de-stemmed and a soft mouluration, the grapes are placed in an stainless steel tank with a drainage device to obtain by simple gravity without any press a delicate must juice.

The must is fermented at low temperature to produce the ROSMARINUS natural rosé wine.

TASTING

Strong cherry pink colour.
Fine, fresh and fruity aromas remembering strawberries and raspberries.
In the mouth the wine is joyful, very fruity and expressive, with a balanced acidity.