



BODEGAS DE

**SANTO TOMÁS**<sup>M.R.</sup>

— DESDE 1888 —

**CASA MIRAMAR**  
**RED**



# CASA MIRAMAR RED 2025

## VARIETIES

**60% Merlot**  
**40% Barbera**

**Reds:** Moderate alcohol levels (not blockbuster), good color from small berries, structured yet balanced, making this a vintage defined by precision over power. The 2025 vintage is one of intention: lower yields, earlier harvests, and a growing season that demanded precision. The wines are not about excess—they are about clarity, freshness, and a more transparent expression of Baja's terroir.

## ANALYSIS

**Alcohol Content:** 12.5%

**Ph:** 3,78

**Total Acidity:** 5.77 g/l Th2

**Volatile Acidity:** 0,79 g/l acetic

**Residual Sugar:** -1,8 g/l

## VINEYARDS

**Terroir:** Grapes harvested from our own vineyard located in Santo Tomás Valley at 120 m.a.s.l.

**Soil Type:** Sandy-loam

**Density:** 1,666 plants per hectare

**Climate:** Mediterranean, with dry summer and rainy winters (100 mm rainfall in 2025)

**Average age of the vines:** Barbera: 49 years old vines, Merlot: 44 years old vines

**Yield:** Barbera: 20.26 tons/ha, Merlot: 13.67 tons/ha

**Localisation:** Wine made from grapes grown at Rancho Los Dolores del Valle de Santo Tomás

## WINEMAKING

**Harvest:** Grapes were hand-harvested in the early morning on (Merlot) August 23rd, 2025, and August 29th, 2025 at 24 °Brix, using 200 kg bins.

**Winemaking:** Grapes are destemmed upon reception and transferred into stainless steel tanks. A 10-15% saignée is performed for each variety. Cold maceration is carried out at <10°C for 72 hours (3 days). Alcoholic fermentation takes place with selected yeasts at 25-28°C. Malolactic fermentation occurs with indigenous bacteria at 18-22°C.

**Ageing:** Stainless Steel

**Annual bottle production:** 30,000 bottles (2,500 cases)

## TASTING NOTES

**Sight:** Bright black cherry red

**Nose:** Aromas of graphite, strawberries, cocoa, earth and violets.

**Mouth:** Juicy and balanced, with fresh red fruit and bright crisp tannins



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