



BODEGAS DE

SANTO TOMÁS^{M.R.}

— DESDE 1888 —

CASA MIRAMAR
ROSÉ



ROSE CASA MIRAMAR 2025

VARIETIES

25% Merlot
25% Tempranillo
25% Syrah
25% Barbera

VINTAGE

White and rosé wines show lower alcohol levels and higher freshness, with citrus, floral, and saline notes (especially from coastal fruit), displaying more tension than opulence. Overall, 2025 is a vintage of precision: lower yields, earlier harvests, and a season that required careful decision-making. The wines emphasize clarity, freshness, and a more transparent expression of Baja's terroir.

ANALYSIS

Alcohol content: 11.5%
Ph: 3,34
Total Acidity: 6.43 g/l Th2
Volatile Acidity: 0,26 g/l acetic
Residual sugar: -1,8 g/l

VINEYARDS

Terroir: Grapes harvested from our state vineyard located in the Santo Tomás Valley at 120 m.a.s.l.
Soil Type: Sandy-loam
Climate: Mediterranean, with dry summer and rainy winters (100 mm rainfall in 2025)
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 August 19th, 2025, at 22 °Brix, using 200 kg bins.
Winemaking: Saigné rosé wine made from red grapes, with fermentation in stainless steel tanks at 14°C
Ageing: Stainless Steel
Annual bottle production: 30,000 bottles (2,500 cases)

TASTING NOTES

Sight: Deep pink to ruby, bright and impossible to ignore.
Nose: Cherry, raspberries, rose petals and a touch of spice on the nose.
Mouth: Old, silky and expressive, with red and black fruit, fresh back-bone and a long, mineral finish. Elegant, powerful and con mucho corazón.



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