



BODEGAS DE

**SANTO TOMÁS**<sup>M.R.</sup>

— DESDE 1888 —

**CASA MIRAMAR**  
**BLANC DE NOIR**



# BLANC DE NOIR CASA MIRAMAR 2025

## VARIETIES

**100% Grenache**

## 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:** 12.4%

**Ph:** 3,32

**Total Acidity:** 6.23 g/l Th2

**Volatile Acidity:** 0,24 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

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

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

**Average age of the vines:** 27 years old vines

**Yield:** 24.07 tons/ha

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

**Grenache:** GRD19B y GRD20

## WINEMAKING

**Harvest:** Grapes were hand-harvested in the early morning on August 28th, 2025, at 22 °Brix, using 200 kg bins.

**Winemaking:** Direct pressing, followed by fermentation in stainless steel at 14°C

**Ageing:** Stainless Steel

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

## TASTING NOTES

**Sight:** Pale yellow with green reflections

**Nose:** Aromas of white fruit, orange, lily and a hint of melon.

**Mouth:** Crisp and vibrant on the palate, with grapefruit and a subtle tannin edge. Fresh, bold and muy Casa Miramar.



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BODEGAS DE SANTO TOMÁS, 2026