

CASA  ROJO<sup>®</sup>



# ENEMIGO MIO

GARNACHA DEL SINGULAR PARAJE DE LA RAJA

**CONCEPT**

OUR GARNACHA CONCEPT IS FULLY MEDITERRANEAN. IN ENEMIGO MIO, THE FRESHNESS AND ALL THE AROMATIC POTENTIAL OF THIS VARIETAL ARE SOUGHT, WHERE THE PECULIARITIES OF A TERROIR SUCH AS LA RAJA WILL BE SHOWN. THE WILD RED FRUITS, CHERRIES, PILLORY, BLUEBERRIES STAND OUT ON THE NOSE. MACERATION AND FERMENTATION IN FRENCH OAK FUDRES AT A TEMPERATURE OF 25 ° C GIVES SUBTLE AROMAS OF SPICES, COCOA AND NUTS. FLESHY, SWEET TOOTH, WITH A VERY ROUND STEP BY MOUTH.

**VINE**

**100% GARNACHA**

**PLOT**

**4 HECTARES**

**ELABORATION**

EXCELLENT VINTAGE. PRUNING IN GREEN IN THE MONTH OF AUGUST TO ADJUST THE PRODUCTION TO THE DESIRED CONCENTRATION. MANUAL HARVEST IN SMALL BOXES OF 12 KILOS FOR THE PERFECT ENTRANCE OF THE GRAPE TO THE WINERY. DOUBLE SELECTION OF THE GRAPES IN OUR WINERY WHERE THE SCRAPE IS REMOVED. FERMENTATION IN FRENCH OAK FUDRES.

**AGED**

**BARREL FERMENTED**