



-Silver Medal, Grenaches du Monde



100ml, E=359kJ/86kcal.
INGREDIENTES



R.E.Nº 30085-MU-ES

CASA ROJO®

Enemigo Mio

GARNACHA



**BIOLOGIQUE
WINE**



CLIMATIC CONDITIONS

Considered a very good vintage, 2025 was marked by a balanced growing cycle, with moderate rainfall in winter and spring allowing for adequate water reserves, followed by a dry and warm summer. The pronounced day-night temperature variations favored a complete and gradual ripening of the Garnacha grapes, preserving freshness while enhancing aromatic concentration and phenolic maturity. Poor, well-drained soils, together with the dry-farming conditions typical of the region, resulted in moderate yields and high-quality grapes, producing wines that are intense, balanced, and expressive, defined by ripe fruit, structure, and a distinct Mediterranean character.

GRAPE ORIGIN

The Garnacha was harvested by hand, in 12 kg boxes a little bit earlier, with an excellent ripeness and health of the grapes, giving us the possibility to craft what we believe, to be the best Enemigo Mio vintage, in the history of Casa Rojo.

100% organic Garnacha from a single estate vineyard at the bottom of Natural Park of Sierra de La Pila, just in front of the winery. The vineyard is a decade old, north facing slope and with a cool clay soil. Due to the low natural vigor of our Garnacha clone and the lack of water during the vegetative cycle of the vine, the intervention in the vineyard was minimal, with only a light thinning in the months of May and June.

AVERAGE OAK AGEING

Alcoholic fermentation (22° degrees) and malolactic conversion in French wooden fudres of 11,000 liters. Again in the same fudres for 4 more months until stabilization prior to bottling. Alcohol content: 15,5%.

TASTING NOTES

Bright cherry red color and medium body. It has an elegant and ample nose, with floral and balsamic notes and a predominance of fresh red fruit, accompanied by subtle toffee hints. It has an agile and fresh palate, due to the fruity character of the Grenache, with a pleasant and long finish, along with a light and well-integrated tannin.