



# CASA ROJO

## ENOLOGÍA CREATIVA

### LADRON

After several years of hard work and much enthusiasm, Casa Rojo introduces Ladrón. 11,880 bottles elaborated from 7 hectares of 130 year-old Mencía vineyards in the wine Region of Bierzo.

This wine is produced using local yeasts, no oak aging, and no filtering to emphasize the purity and typicity of this unique grape.

There are unforgettable wines and we assure you that this is one of them...

The grapes are hand harvested and placed into boxes of 20 kgs during the first hours of the day during the last week of September. Fermentation takes place in stainless steel tanks at a controlled temperature of 25 degrees. There are three daily pump overs to avoid oxidation.

Its a ruby red and purple wine that denotes its youth. Very expressive nose with aromas of red mulberry, plum and wilderness. Palate is frank, with these red fruits and very balanced tannins. A rounded, agile, singular wine.



<b>VOLUME</b>	<i>75cl</i>
<b>VARIETAL</b>	<i>Mencia</i>
<b>ALCOHOL BY VOLUME</b>	<i>13,5%</i>
<b>ACIDITY</b>	<i>4,7 g/L</i>
<b>pH</b>	<i>3,8</i>
<b>RESIDUAL SUGAR</b>	<i>3,4 g/L</i>