

Gran Enemigo Agrelo 2019

85% Cabernet Franc, 15% Malbec

Harvest Report 2019

Dry weather (precipitations 20-60% lower than usual), small berries and slightly lower yields; cooler temperatures overall. The 2019 harvest happened about 1-3 weeks earlier than usual, and the grapes were in pristine condition with not a drop of botrytis or downy mildew.

Vineyard

Agrelo, Luján de Cuyo. 930 m / 3.051 ft
High density vineyard (10.000 plants per hectare).

Type of Soil
Clay.

Vinification

Fermentation in barrel, average temperature: 23°C / 72°F.
Cold maceration for 3 days. Average maceration 10 days.
20% whole bunch.

French oak barrels 2nd and 3rd use. 5 different harvest times
(1,5 months between the first and the last one).

Aging

15 months in 100-year-old foudre.

Alcohol: 13.5% vol

Acidity / pH: 6.3 / 3.05

Partner and Winemaker: Alejandro Vigil - El Enemigo Wines

