

## El Enemigo Bonarda 2020

85% Bonarda + 15% Cabernet Franc

### Harvest Report 2020

The summer of 2019 started with warmer than usual temperatures and then cooled off in February. Decreased snow in the winter months resulted in water shortages which led to overall yields being down 20-30%. The lack of summer rains resulted in perfectly healthy grapes.

#### Vineyard

Bonarda: El Mirador, Rivadavia, 650 masl / 2132 ft

Cabernet Franc: Gualtallary, Tupungato, 1470 masl / 4822 ft

#### Type of Soil

Bonarda: Sandy.

Cabernet Franc: Deep-calcareous, rocky soil.

#### Vinification

Wild yeast, max. temp. 28°C / 82°F for 15 days, with 25 days of maceration. French oak barrels, 2nd and 3rd use.

#### Aging

15 months in 100-year-old foudre.

Alcohol: 13.5 % vol

Acidity / pH: 5.8 / 3.03

Partner and Winemaker: Alejandro Vigil - El Enemigo Wines

