

El Enemigo Malbec 2020

90% Malbec + 8% Cabernet Franc + 2% Petit Verdot

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. Winemakers can't remember an earlier harvest year. The cool climate areas at extreme high altitude in the Uco Valley are yielding beautifully concentrated wines with intense aromatics, optimal texture and structure, and high acidity (healthy levels of malic acid). Head winemaker Alejandro Vigil calls it one of the best vintages of the last 10 years.

Vineyard
Gualtallary, Tupungato, 1470 masl / 4822 ft

Type of Soil
Deep-calcareous, rocky soil.

Vinification
Wild yeast, max. temp. 29°C / 84°F for 20 days,
with 30 days of maceration.

Aging
15 months in 100-year-old foudre.

Alcohol: 13.5% vol
Acidity / pH: 6.1 / 3.02
Winemaker: Alejandro Vigil

