

## El Enemigo Cabernet Franc 2020

90% Cabernet Franc + 10% Malbec

### 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. Altitude: 4,822 ft (1470 m) elevation.

Type of Soil  
Deep-calcareous, rocky soil.

Vinification  
Wild yeast, max. temperature 28°C / 82°F for 22 days, with 28 days of maceration. 5 different harvest times (5 weeks between the first and the last one).

Aging  
15 months in 100-year-old foudre.

Alcohol: 13.5% vol  
Acidity / pH: 6.1 / 3.03  
Partner and Winemaker: Alejandro Vigil

