

Gran Enemigo El Cepillo 2019

85% Cabernet Franc, 15% Malbec

Harvest Report 2019

We call this harvest “el Año Mendocino,” the Mendoza year. After a small, cool vintage in 2017, which we refer to as “El Año Bordelés” (the Bordeaux Year) and a small, very cool and rainy 2016: “el Año Bourguignon” (the Burgundian year), we finally got a vintage that is classically Mendocino: dry, cool, sunny and with moderate yields in every region from the lowest to the highest altitudes.

Vineyard

El Cepillo, San Carlos, 1.300 masl / 4,265 ft
High density vineyard (8.000 plants per hectare).

Type of Soil

Colluvial with marine limestone on the bottom.

Vinification

Fermentation in barrel, average temperature: 26°C (71.6° F). Cold maceration for 5 days. Average maceration 23 days. 30% whole bunch. French oak barrels 2nd and 3rd use. 5 different harvest times (1,5 month between the first and the last one).

Aging

15 months in 100-year-old foudre.

Alcohol: 13.5% vol

Acidity / pH: 6.53 / 3.30

Partner y Winemaker: Alejandro Vigil – Bodega Aleanna

