

Gran Enemigo Gualtallary 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

Gualtallary, Tupungato. Altitude: 4,822 ft (1470 m) elevation. High density vineyard (10.000 plants per hectare).

Type of Soil

Cabernet Franc: Calcareous, rocky soil.

Malbec: Calcareous, deep-calcareous, rocky soil.

Vinification

Fermentation in barrel, average temperature: 23°C / 73.4°F. Cold maceration for 4 days. Average maceration 26 days. 40% whole bunch. French oak barrels 2nd and 3rd use. Five different harvest times (1.5 months between the first and the last).

Aging

15 months in 100-year-old foudre.

Alcohol: 13.5% vol

Acidity / pH: 7.0 / 3.05

Winemaker: Alejandro Vigil

