

## El Enemigo Syrah Viognier 2020

90 % Syrah + 10% Viognier

### 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

Syrah: Gualtallary, Tupungato, 1470 masl / 4822 ft  
Viognier: Gualtallary, Tupungato, 1400 masl  
4593 ft.

#### Type of Soil

Syrah: Calcareous.  
Viognier: Deep-calcareous, rocky soil.

Fermentation: Wild yeast, max. temp. 28°C / 82°F for 15 days, with 20 days of maceration

#### Aging

16 months in 100-year-old foudre.

Alcohol: 13.5 % vol

Acidity / pH: 6.1 / 3.03

Partner and Winemaker: Alejandro Vigil - El Enemigo Wines

