

AMIGUITO

EL ENEMIGO WINES

Moscatel 2024

100% Moscatel

Harvest Report 2024

The 2024 vintage is the kind that growers and wine producers dream about. The weather was mild, and although overall mean temperatures were on the warm side, there were no heat spikes. Because the winter of 2023 was very wet and snowy, the Andes were covered in white throughout the season. This meant happy vines during the spring, and mild water stress (our dear vines don't like excessive stress from drought). Also, because there was slightly increased ambient humidity, cool temperatures did not turn into damaging frosts.

Vineyard
Ugarteche, Luján de Cuyo.

Soil Type
Deep loam.

Training System
Pergola, massal selection, organic.

Vinification
Fermented in baked clay amphorae with whole clusters and indigenous yeasts, without the addition of SO₂ or wood aging. After winter, when the wine is naturally clarified by the cold, it is bottled.

Aging
Clay amphorae, unfiltered.

Alcohol: 12% vol.

Acidity / pH: .5.83 / 3.24

Winemaker: Alejandro Vigil

