

## Gran Enemigo Red Blend 2021

50% Malbec, 30% Cabernet Franc, 15% Cabernet Sauvignon, 5% Merlot.

### Harvest Report 2021

In general, the 2021 harvest year was cool and with slightly increased rains. We had an average of 15-20% less degree-days than in 2020, and the weather overall was a bit cooler than average. Yields for red varieties were normal, with excellent quality and healthy grapes. Because of the cool climate the reds achieved great concentration and ripeness of the skins with moderate sugars and optimal acidity.

#### Vineyard

Gualtallary, Tupungato, 1470 m / 4,822 ft  
High-density vineyard.

#### Type of Soil

Malbec: Sandy loam, with limestone base, rocky soil.  
Cabernet Franc: Calcareous, rocky soil.  
Cabernet Sauvignon and Merlot: Deep sandy soil.

#### Vinification

Fermentation in concrete, average temperature: 22°C / 72° F. Cold maceration for 5 days. Average maceration 23 days. 30% whole bunch. 5 different harvest times (1,5 months between the first and the last one).

#### Aging

16 months in concrete

Alcohol: 13.5% vol.

Acidity / pH: 6.5 / 3.03

Partner and Winemaker: Alejandro Vigil

