



Bodaga Aleanna Winery

El Enemigo Series

El Enemigo Bonarda SV La Esperanza

“They were about to uproot this entire Bonarda vineyard but fortunately I was able to rescue five hectares. This wonderful vineyard, planted in the parral (high pergola) training system, is located in Rivadavia.” – Alejandro Vigil.

Varietal Composition:

100% Bonarda planted in San Martin, Esperanza SV approximately 150 years old, 650 masl. Sandy. Only 800 bottles produced.

Suggested Food Pairings:

Ideal to accompany with stewed grouper with red sauce and spices.

Vinification-Aging:

Wild yeast, Max. Temp. 28° C for 15 days, with 25 days of maceration. 12 months in 100 year old foudres.

Color:

Profound violet color with bluish hues.

Aroma:

The nose is rich and complex with intense ripe blackberries, raspberries and violets, laced with dark chocolate and pink pepper notes.

Flavor:

On the palate, a sweet entry leads to a wine packed with ripe red and black fruit mingled with subtle violet notes. Finishes long and lingering with fresh, crisp acidity and soft, velvety tannins.

Suggested Serving Temperature:

Between 15°C and 16°C.

Data:

Alcohol : 13,50° | PH : 3.80 | Acidity : 5,80 g/l |
Sugar residue : – g/l



2017
EL ENEMIGO
SINGLE VINEYARD
BONARDA

LA ESPERANZA

VARIETAL
100% Bonarda.

VINEYARD
La Esperanza, San Martín, 650 masl / 2132 ft.

SOIL
Sandy soil.

VINIFICATION
Wild yeast, max. temp. 28°C / 82°F for 15 days, with 25 days of maceration.

AGING
12 months in 100-year-old foudre.

TECHNICAL DATA
Alcohol: 13.5 % vol
Acidez / pH: 6 / 3.6
Partner and Winemaker: Alejandro Vigil – Bodega Aleanna



EL ENEMIGO

Mendoza · Argentina

In search of freshness

A partnership between Alejandro Vigil & Adrianna Catena