

Gran Enemigo Blend 2017

50% Malbec, 15% Cabernet Franc, 15% Cabernet Sauvignon, 10% Merlot, 10% Petit Verdot

Harvest report 2017

Low yields due to moderate frosts in the Uco Valley; an early harvest, and perfect balance. After the harvest of 2016, the smallest and coldest in three decades thanks to El Niño, Mendoza's wine producers were mourning their empty wineries and hoping for a big crop. But Nature had other plans, and 2017 was another year of small yields. Instead, we were overjoyed by the glorious concentration, heightened cool-climate acidity, and explosive aromatics!

Vineyard

Malbec, Cabernet Franc, Cabernet Sauvignon and Merlot: Gualtallary, Tupungato. High density vineyard (10.000 plants per hectare).
Petit Verdot: Agrelo, Luján de Cuyo.

Altitude

Malbec, Cabernet Franc, Cabernet Sauvignon and Merlot: 4,822 ft (1470 m) elevation.
Petit Verdot: 3,051 ft. (930 m) elevation.

Type of Soil

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

Vinification

Fermentation in barrel, average temperature: 22°C / 72°F.
Cold maceration for 5 days. Average maceration 23 days.
30% whole bunch. French oak barrels 2nd and 3rd use.
Five different harvest times (1,5 months between the first and the last one).

Aging

15 months in 100-year-old foudre.

Alcohol: 14% vol

Acidity / pH: 6.5 / 3.43

Winemaker: Alejandro Vigil

