

Gran Enemigo Gualtallary 2017

85% Cabernet Franc, 15% Malbec

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

Gualtallary, Tupungato. High density vineyard (10.000 plants per hectare).

Altitude

4,822 ft (1470 m) elevation.

Type of Soil

Cabernet Franc: Calcareous, rocky soil.
Malbec: Calcareous, deep-calcareous, rocky 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).

Aging

15 months in 100-year-old foudre.

Alcohol: 14% vol

Acidity / pH: 7.1 / 3.45

Winemaker: Alejandro Vigil

