



EL ENEMIGO



PRODUCER PROFILE

Estate owned by: Alejandro Vigil &
Adrianna Catena
Winemaker: Alejandro Vigil
Estate founded: 2007
Winery production: 40,000 Bottles
Region: Mendoza
Country: Argentina

El Enemigo Malbec 2018

WINE DESCRIPTION

A joint venture between Adrianna Catena, daughter of Nicolas Catena, and Alejandro Vigil, Chief Winemaker at Bodega Catena Zapata, El Enemigo Malbec is produced at Piedemonte al Sur, located in the southern foothills of Uco Valley, Mendoza. The facility is named for the unique aspect of Mendoza's high altitude winemaking region nestled in the foothills of the Andes Mountains.

TASTING NOTES

Rich and concentrated, it offers aromas of black fruit, cherry and dark berryfruit on the nose followed in the palate by a full-bodied wine with flavors of spice, blackberry, black cherry, pepper and a slight floral character. The finish is elegant and lengthy.

FOOD PAIRING

Pair this wine with rodizio, Lyonnaise sauces, grilled steaks, and barbecued ribs.

VINEYARD & PRODUCTION INFO

Production area/appellation:	Uco Valley
Soil composition:	Calcareous, Rocky, and Sandy-Loam
Training method:	Guyot
Elevation:	4,620-4,851 feet
Vines/acre:	1,800
Yield/acre:	0.8-1.0 tons
Year vineyard planted:	1986
Harvest time:	March-May
First vintage of this wine:	2008
Bottles produced of this wine:	40,000

WINEMAKING & AGING

Varietal composition:	90% Malbec, 10% Cabernet Franc
Length of alcoholic fermentation:	20 days
Fermentation temperature:	84 °F
Length of maceration:	30 days
Type of aging container:	Barrels
Type of oak:	French
Length of aging before bottling:	15 Months if 100 year old foudre.
Total SO ₂ :	102 mg/L

ANALYTICAL DATA

Alcohol:	13.5%
pH level:	3.6
Residual sugar:	1.77 g/L
Acidity:	6.2 g/L
Dry extract:	31.5 g/L