

El Enemigo Syrah Viognier 2018

92% Syrah + 8% Viognier

Harvest report 2018

We call this harvest “el Año Mendocino,” the Mendoza year. After a small, cool vintage in 2017, which we refer to as “El Año Bordelés” (the Bordeaux Year) and a small, very cool and rainy 2016: “el Año Bourguignon” (the Burgundian year), we finally got a vintage that is classically Mendocino: dry, cool, sunny and with moderate yields in every region from the lowest to the highest altitudes.

Vineyard
Gualtallary, Tupungato.

Altitude
Syrah: 4822 ft (1470 m) elevation.
Viognier: Altitude: 4593 ft (1400 m) elevation.

Type of Soil
Syrah: Sandy soil
Viognier: Deep-calcareous, rocky soil.

Vinification
Wild yeast, max. temp. 28°C / 82°F for 15 days, with 20 days of maceration.

Aging
7 months in 100-year-old foudre.

Alcohol: 13.5 % vol
Acidity / pH: 6.4 / 3.55
Winemaker: Alejandro Vigil

