

Gran Enemigo El Cepillo 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
Pampa El Cepillo, San Carlos.

Altitude
4,265 ft (1300 m)

Type of Soil
Colluvial with marine limestone on the bottom.

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. 5 different harvest times (1.5 months between the first and last).

Aging
15 months in 100-year-old foudre.

Alcohol: 14% vol
Acidity / pH: 6.53 / 3.44
Winemaker: Alejandro Vigil

