

EL ENEMIGO

— EL ENEMIGO CABERNET FRANC 2011 —

Adrianna Catena grew up drinking Old-World Bordeaux with her father. She will never forget the first time dad got a shipment of wine from France, and opened a bottle of Cheval Blanc for her. Alejandro Vigil served Angelica Zapata Cabernet Franc at his wedding. It's as if both Alejandro and Adrianna were born with a taste for the peppery aromas, grainy tannins and freshness of this variety.



Fact Sheet

Varietal:

92% Cabernet Franc + 8% Malbec

Vineyards:

Cabernet Franc, Gualtallary,
Tupungato, 1400 msn
Malbec, Gualtallary, 1470 msn

Type of Soil:

Cabernet Franc: Deep Calcareous.
Rocky soil
Malbec: Calcareous, Deep Calcareous.
Rocky soil

Vinification:

Wild yeast, Max. Temp. 28° C for 22 days, with 28 days of maceration. 5 different harvest times (with a total of a 5 week difference period between the first and the last one)

Aging:

16 months in French Oak, 20% New.

Alcohol:

13.9 % vol

Acidity / pH:

6.50 / 3.50

Tasting Notes

The grapes are sourced from Gualtallary, limestone soils, round rocks and extreme high altitude - ideal for making a wine of elegance and ageability.

The winemaking is traditional Mendoza style. Alejandro brought old 100 year old Alsatian foudres (barrels) from Italy and had them re-toasted and reassembled in Mendoza. The gentleness of this wood, brings out the true character of cool climate cabernet franc.

Namesake

El Enemigo (The Enemy): At the end of the journey, we remember only one battle. The one we fought against ourselves, the original enemy. The one that defined us.

Winemaker

Alejandro Vigil, Bodega Aleanna

Safra 2013. Prova em 21/04/2017. Almoço Casa El Enemigo, Mendoza.