

# EL ENEMIGO

— *EL ENEMIGO BONARDA 2011* —

*"They were about to uproot this entire Bonarda vineyard but fortunately I was able to rescue five hectares. This wonderful vineyard, planted in the parral (high pergola) training system, is located in Rivadavia." – Alejandro Vigil.*



## Fact Sheet

### *Varietal:*

85% Bonarda + 15% Cabernet Franc

### *Vineyards:*

Bonarda: El Mirador, Rivadavia, 650 msn.

Cabernet Franc: Gualtallary, 1470 msn.

### *Type of soil:*

Bonarda: Sandy

Cabernet Franc: Deep Calcareous.  
Rocky soil.

### *Aging:*

18 months, in French oak barrels 70%  
new  
and American oak barrels 30% new

### *Alcohol:*

13.9% vol

### *Acidity / pH:*

6 / 3.72

## Vinification:

Wild yeast, Max. Temp. 28° C for 15 days, with 25 days of maceration.  
French oak barrels, 2nd and 3rd use.

## Tasting Notes

El Enemigo Bonarda 2011 has a profound violet color with bluish hues. The nose is rich and complex with intense ripe blackberries, raspberries and black cherries, laced with dark chocolate, liqueur and typical Cabernet Franc notes of fresh, aromatic herbs. On the palate, a sweet entry leads to a wine packed with ripe red and black fruit mingled with subtle liquorice and vanilla. Finishes long and lingering with fresh, crisp acidity and soft, velvety tannins.

## 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 2012. Prova em 21/04/2017. Almoço Casa El Enemigo, Mendoza.