

# EL ENEMIGO

## — GRAN ENEMIGO 2010 —

*Winemaking is a mix of old Mendoza style and Alejandro's vast experience. He uses cement tanks and 225 liter French barriques for fermentation and then ages the wine in 3,000 liter barrels. These barrels are a recreation of the old barrels used in Mendoza a century ago. Alejandro had these barrels of Alsatian origin brought from Italy and re-toasted and reassembled in Mendoza.*



### Fact Sheet

#### *Varietal:*

*73% Cabernet Franc + 12% Cabernet Sauvignon  
+ 10% Petit Verdot + 5% Malbec*

#### *Vineyard:*

*Cab. Franc, Gualtallary, Tupungato,  
1470 msn. High density  
Malbec, Gualtallary, Tupungato,  
1470msn. High density  
Petit Verdot, Agrelo, 930 msn*

#### *Type of soil:*

*Cabernet Franc: Calcareous, rocky soil  
Malbec: Sandy Loam, with limestone  
base, rocky soil  
Petit Verdot: Sandy*

#### *Aging:*

*18 months in French and American  
Oak, 35% New.*

#### *Alcohol:*

*13.9% vol*

#### *Acidity / pH:*

*5.9 / 3.72*

### Vinification:

*Fermentation in barrel, average  
temperature: 22°C. Cold maceration for  
5 days. Average maceration 23 days.  
30% whole bunch. French oak barrels  
2nd and 3rd use. 4 different harvest  
times (1,5 month between the first and  
the last one)*

### Tasting Notes

*El Gran Enemigo is an assemblage of  
four grapes with a majority of Cabernet  
Franc, 73%. "Adrianna and I make it in  
honor of the old Pomerol style where  
Cabernet Franc was blended with the  
other Bordeaux varieties," says  
Alejandro.*

### 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 2011. Prova em 21/04/2017. Almoço Casa El Enemigo, Mendoza.