

# EL ENEMIGO

— GRAN ENEMIGO 2010 —  
 AGRELO SINGLE VINEYARD

*Winemaking is spread between the Catena family winery in the Uco Valley and Alejandro's own barrel room in his garden of Chachingo - The Republic - where his young son rides a horse among olive trees and where dogs and chickens share the grounds with the Vigil family and the winery.*



## Fact Sheet

### *Varietal:*

*Cabernet Franc 85% + Malbec 15%*

### *Vineyard:*

*Cabernet Franc, Agrelo, 930msn. High density.*

*Malbec, Agrelo, 930msn. High density.*

### *Type of soil:*

*Cabernet Franc: clay soil*

*Malbec: Clay soil*

### *Aging:*

*7 months in foudre*

### *Alcohol:*

*13.9% vol*

### *Acidity / pH:*

*6 / 3.69*

## 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. Four different harvest times (1,5 month between the first and the last one).*

## Tasting Notes

*"Adrianna and I make it in honor of the old Pomerol style where Cabernet Franc was blended with the other Bordeaux varieties," Alejandro Vigil.*

## 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*

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