



EL ENEMIGO



Gran Enemigo Gualtallary 2013

WINE DESCRIPTION

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.

TASTING NOTES

El Gran Enemigo SV Gualtallary shows a deep purple color with red highlights. Its aromas are intense and elegant. Cabernet Franc brings sweet spices, black pepper and light notes of eucalyptus and thyme. Malbec brings notes of ripe black fruits, blackberries and black cherries. The oak aging gives a touch of chocolate and vanilla to blend. The taste is complex, sweet impact with structured tannins, and a very long and persistent finish. This wine was made in honor of the old Pomerol style where Cabernet Franc was blended with the other Bordeaux varieties.

FOOD PAIRING

This wine is excellent with grilled meats and various cheeses.

VINEYARD & PRODUCTION INFO

Soil composition:	Deep-Calcareous and Rocky
Training method:	Guyot
Elevation:	4,800 feet
Vines/acre:	10,000

WINEMAKING & AGING

Varietal composition:	85% Cabernet Franc, 15% Malbec
Fermentation container:	Barriques
Fermentation temperature:	72 °F
Maceration technique:	Cold Soak Maceration
Length of maceration:	5 days
Type of aging container:	Barrels
Type of oak:	French
Length of aging before bottling:	7 months

PRODUCER PROFILE

Estate owned by: Alejandro Vigil & Adrianna Catena
 Winemaker: Alejandro Vigil
 Estate founded: 2007
 Region: Mendoza
 Country: Argentina