



PRODUCER PROFILE

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

El Enemigo Chardonnay 2018

WINE DESCRIPTION

"Alejandro Vigil is a master of Chardonnay, as well as a man who likes to push boundaries, which is why this impressive white was made with a little flor, just like a Fino Sherry. Toasty, spicy and salty, this is briney and refreshing with some honeyed notes".

Vineyards: Gualtallary, Tupungato (Valle de Uco)

Vinification: In french oak barrels of 500 lt. 35% new. Wild yeast, Max. temp. 18° C for 40 days

Aging: 9 months in french oak with veil. 500 lt barrels.

TASTING NOTES

"Jura was the influence and inspiration for this stunning Chardonnay, aged under flor. Leesey, racy, saline and yeasty, with a core of acidity, subtle oak and a long, tapering finish. A boundary-pushing white for Argentina." (Best Chardonnays of the Year)- Tim Atkin, MW - 95

"A tight and beautiful white with a dense palate of beautiful, ripe lemons and apples. Layered and refined with phenolic tension. Complex yeast and hints of oak and flor. Full body. Great length. 80 per cent flor-growth in barrel."-Jamessuckling.com - 98

VINEYARD & PRODUCTION INFO

Production area/appellation:	Uco Valley
Soil composition:	Calcareous and Rocky
Elevation:	4757 ft feet

WINEMAKING & AGING

Varietal composition:	100% Chardonnay
Fermentation container:	Barrels
Type of aging container:	Barrels
Size of aging container:	500 lts
Type of oak:	French
Length of aging before bottling:	9 months
Total SO2:	115 mg/L

ANALYTICAL DATA

Alcohol:	13.8%
pH level:	3.5
Residual sugar:	3.42 g/L
Acidity:	4.6 g/L
Dry extract:	22.4 g/L