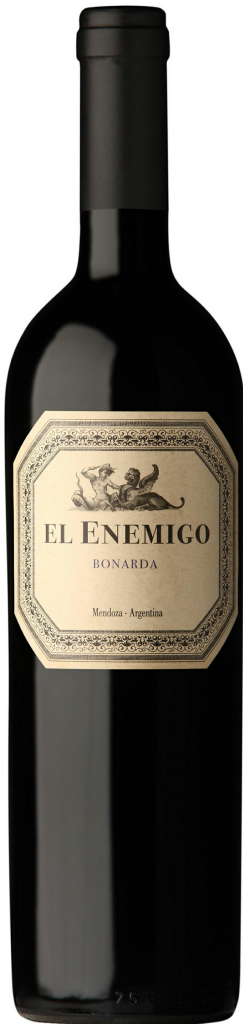




EL ENEMIGO



PRODUCER PROFILE

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

El Enemigo Bonarda 2017

WINE DESCRIPTION

This Bonarda is a tribute to old Bonardas of the Eastern Mendoza, a wine made in a traditional Mendoza style.

TASTING NOTES

This Bonarda shows a deep violet color with bluish reflections. The nose is intense and complex. Intense aromas of ripe black fruit, blackberries, raspberries, black cherries, chocolate and liquor, with some spicy notes of fresh herbs provided by the Cabernet Franc appear. The taste has a sweet impact with silky tannins and aromas of ripe black and red fruits with notes of licorice and vanilla. Its natural acidity is refreshing. By its concentration and complexity the finish is long and persistent.

FOOD PAIRING

Enjoy this wine alongside roast lamb, empanadas, and light pastas dishes.

VINEYARD & PRODUCTION INFO

Vineyard name:	The El Mirador, Rivadavia, and Gualtallary vineyards
Soil composition:	Calcareous, Rocky, and Sand
Training method:	Guyot
Elevation:	2,145-4,851 feet
Vines/acre:	2,200
Exposure:	Northwestern
Year vineyard planted:	1950
Harvest time:	March

WINEMAKING & AGING

Varietal composition:	85% Bonarda and 15% Malbec
Fermentation container:	Barrels
Length of alcoholic fermentation:	15 days
Fermentation temperature:	82 °F
Length of maceration:	25 days
Type of aging container:	Barrels
Age of aging container:	70%/ 30% New
Type of oak:	French/American
Length of aging before bottling:	18 months
Total SO ₂ :	89 mg/L

ANALYTICAL DATA

Alcohol:	13.5%
pH level:	3.6
Residual sugar:	3 g/L
Acidity:	5.8 g/L
Dry extract:	32.6 g/L