



# EL ENEMIGO



## Gran Enemigo 2016

### WINE DESCRIPTION

In the spectrum of people who pay attention to detail, winemakers are often incredibly detail-oriented. This can sometimes spill over to become an internal battle, and, as Alejandro Vigil and Adrianna Catena state, "We are our own worst enemy." El Enemigo pays homage to this internal struggle.

### TASTING NOTES

The nose presents sweet aromas of black ripen fruits with hints of vanilla and chocolate, which appear after the oak ageing. The mouthfeel is sweet with structured, persistent tannins due to the natural acidity of this wine, leading into an excellent long finish.

### FOOD PAIRING

This wine pairs well with grilled meat, cheese, or slow roasted beef dishes.

### VINEYARD & PRODUCTION INFO

Soil composition:	Varied
Elevation:	3000-5000 feet
Vines/acre:	4000
Yield/acre:	2.2 tons
Bottles produced of this wine:	19,200

### WINEMAKING & AGING

Varietal composition:	50% Malbec, 20% Cabernet Sauvignon, 15% Cabernet Franc, 10% Merlot, 5% Petit Verdot
Fermentation container:	Oak Barrel
Length of alcoholic fermentation:	22 days
Fermentation temperature:	84.2 °F
Maceration technique:	Punch down and delestage
Length of maceration:	30 days
Malolactic fermentation:	Yes
Type of aging container:	Oak
Size of aging container:	225 L
Age of aging container:	35% New
Type of oak:	French and American oak
Length of aging before bottling:	15 Months if 100 year old foudre.
Total SO2:	67 mg/L

### ANALYTICAL DATA

Alcohol:	13.5%
pH level:	3.4
Residual sugar:	1.8 g/L
Acidity:	6.5 g/L
Dry extract:	30.5 g/L

### PRODUCER PROFILE

Estate owned by: Alejandro Vigil & Adrianna Catena  
 Winemaker: Alejandro Vigil  
 Estate founded: 2007  
 Winery production: 19,200 Bottles  
 Region: Mendoza  
 Country: Argentina