



EL ENEMIGO



Gran Enemigo Agrelo 2019

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 Agrelo is deep purple with red highlights. Its aromas are intense and elegant. Cabernet Franc brings 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. Excellent balance and elegant. 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 pairs beautifully with roast chicken, turkey, duck, and other game birds along with seared steak and veal.

VINEYARD & PRODUCTION INFO

Production area/appellation:	Uco Valley
Soil composition:	Clay
Training method:	Guyot
Elevation:	3,050 feet
Vines/acre:	High Density

WINEMAKING & AGING

Varietal composition:	85% Cabernet Franc, 15% Malbec
Fermentation container:	Barriques
Fermentation temperature:	72 °F
Maceration technique:	Cold Soak Maceration
Length of maceration:	23 days
Type of aging container:	Barrels
Type of oak:	French
Length of aging before bottling:	7 months

ANALYTICAL DATA

Alcohol:	13.5%
pH level:	3.05
Acidity:	6.3 g/L

PRODUCER PROFILE

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