



PRODUCER PROFILE

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

El Enemigo Cabernet Franc 2022

WINE DESCRIPTION

Adrianna Catena grew up drinking Old-World Bordeaux with her father. She will never forget the first time her dad received a shipment of wine from France and opened a bottle of Cheval Blanc for her.

Alejandro Vigil served Angelica Zapata Cabernet Franc at his wedding. It's as if both Alejandro and Adrianna were born with a taste for the peppery aromas, grainy tannins, and freshness of this variety.

TASTING NOTES

El Enemigo Cabernet Franc is ruby red in color with soft violet tones. It delivers concentrated aromas of juicy plums, raspberries, ripe currants, cassis, black pepper, clove, and tobacco leaves. It is elegant and balanced with flavors of cedar and vanilla. This Cabernet Franc is medium-bodied with excellent structure, supple tannins, a fresh palate, and a persistent finish.

FOOD PAIRING

Pair El Enemigo Cabernet Franc with smoky barbecue, rich lentil stew, herb roasted pork, or eggplant parmesan.

VINEYARD & PRODUCTION INFO

Vineyard name:	Gualtallary, Tupungato
Soil composition:	Calcareous and Rocky
Elevation:	4,620-4,851 feet
Certified Eco-Friendly Practices:	Certified Sustainable by Bodegas de Argentina

WINEMAKING & AGING

Varietal composition:	90% Cabernet Franc, 10% Malbec
Length of alcoholic fermentation:	22 days
Fermentation temperature:	82 °F
Length of maceration:	28 days
Type of aging container:	Barrels
Age of aging container:	20% New
Type of oak:	French
Length of aging before bottling:	16 months
Total SO ₂ :	100 mg/L

ANALYTICAL DATA

Alcohol:	13.5%
pH level:	3.04
Residual sugar:	2.51 g/L
Acidity:	6.3 g/L
Dry extract:	30.7 g/L