

# AMIGUITO

EL ENEMIGO WINES

## Criolla 2025

100% Criolla Grande

### Harvest Report

The 2025 vintage will be remembered as one of concentration, expressiveness, and purity. The combination of dry, warm weather, healthy grapes, and our usual high-altitude, long growing season with cool nights has resulted in wines of remarkable balance and complexity.

Vineyard  
Rivadavia, Mendoza, 650 m / 2,132 ft

Type of Soil  
Sandy clay loam.

Training System  
Pergola, massal selection, organic farming.  
Hand-harvested.

Vinification  
20-day fermentation at 16–18°C (61–64°F) in 1,000-liter clay amphorae, using indigenous yeasts and no added SO<sub>2</sub>. After winter, the wine is naturally clarified through cold stabilization and then bottled. Unoaked.

Aging  
In Spanish clay amphorae; unfiltered.

Alcohol: 13.5% vol.

Acidity / pH: 5.61 / 3.20

Winemakers: Oriana Zamora & Alejandro Vigil

