

# AMIGUITO

EL ENEMIGO WINES

## Moscatel 2025

100% Moscatel

### 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

Ugarteche, Luján de Cuyo, 910 m / 2,985 ft  
Planted in 1960.

#### Type of Soil

Deep loam.

#### Training system

VSP. Massal selection. Organic farming. Manual harvest.

#### 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: 5.56 / 3.39

Winemakers: Oriana Zamora & Alejandro Vigil

