

El Enemigo Bonarda 2023

85% Bonarda, 15% Cabernet Franc

Harvest Report

The 2023 wines will be among the most age worthy. After the October and November 2022 spring frosts which provoked a generalized reduction in yields, the climate was very dry with temperatures slightly on the warmer side. Low yields resulted in a harvest 2 to 4 weeks earlier than usual. The wines are quite elegant, with high natural acidity and low alcohols. Powerful minerality and texture are this year's trademarks.

Vineyard

Bonarda: El Mirador, Rivadavia, 650 m / 2,132 ft

Cabernet Franc: Gualtallary, Tupungato, 1,470 m / 4,822 ft

Type of Soil

Bonarda: Sandy

Cabernet Franc: Deep calcareous, rocky soils.

Vinification

Fermented with indigenous yeasts at a maximum temperature of 28°C (82°F) for 15 days, followed by a 15-day infusion with minimal movement.

Aging

15 months in foudres (50%), barrel (25%), and concrete tank (25%).

Alcohol: 13.5 % vol.

Acidity / pH: 5.8 / 3.03

Partner and Winemaker: Alejandro Vigil

