

El Enemigo Cabernet Franc 2023

90% Cabernet Franc, 10% Malbec

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
Gualtallary, Tupungato, 1,470 m/ 4,822 ft

Type of Soil
Deep calcareous, rocky soil.

Vinification
Fermented with indigenous yeasts at a maximum temperature of 28°C (82°F) for 22 days, followed by a 15-day infusion with minimal movement.

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

Alcohol: 13.5% vol.

Acidity / pH: 6.2 / 3.05

Partner and Winemaker: Alejandro Vigil

