

El Enemigo Chardonnay 2023

100% Chardonnay

Harvest Report 2023

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, 1470 m / 4822 ft

Type of Soil
Deep-calcareous, rocky soil.

Vinification
In French oak barrels of 500 l. 35% new. Wild yeast, max. temp. 18°C / 64°F for 40 days.

Aging
12 months in French oak with veil. 500 l barrels.

Alcohol: 13% vol.

Acidity / pH: 7.6 / 3.04

Partner and Winemaker: Alejandro Vigil

