

El Enemigo Chardonnay 2024

100% Chardonnay

Harvest Report

The 2024 vintage is the kind that growers and wine producers dream about. The weather was mild, and although overall mean temperatures were on the warm side, there were no heat spikes. Because the winter of 2023 was very wet and snowy, the Andes were covered in white throughout the season. This meant happy vines during the spring, and mild water stress. Also, because there was slightly increased ambient humidity, cool temperatures did not turn into damaging frosts.

Vineyard

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

Type of Soil

Deep calcareous, rocky soil.

Vinification

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

Aging

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

Alcohol: 13.5% vol.

Acidity / pH: 7.5 / 3.05

Partner and Winemaker: Alejandro Vigil

