

El Enemigo Malbec 2023

90% Malbec, 10% 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
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 29 °C (84 °F) for 20 days, followed by a 15-day infusion with minimal movement to preserve freshness and precision.

Aging
15 months in foudres (50%), barrels (25%), and concrete.

Alcohol: 13.5% vol.

Acidity / pH: 6.2 / 3.04

Winemaker: Alejandro Vigil

