

## El Enemigo Malbec Single Vineyard 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 tanks (25%).

Alcohol: 13.5% vol.

Acidity / pH: 6.2 / 3.04

Partner and Winemaker: Alejandro Vigil

