El Enemigo Syrah Viognier 2022

92% Syrah, 8% Viognier

Harvest Report 2022

2022 was an exceptional year from every possible qualitative standpoint. Throughout Mendoza, both in the Primera Zona (closer to Mendoza city) and in the Uco Valley, the wines have optimal acidity, great concentration and ripeness of polyphenols, and just-right (not too high) alcohol levels.

Alejandro Vigil says: "This is the best year that I have lived through."



Syrah: Gualtallary, Tupungato, 1470 m / 4822 ft Viognier: Gualtallary, Tupungato, 1400 m / 4593 ft

Type of Soil

Syrah: Calcareous.

Viognier: Deep-calcareous, rocky soil.

Vinification:

Wild yeast, max. temp. 28°C / 82°F for 15 days, followed by a 15-day infusion with minimal movement.

Aging

16 months in foudre (50%), barrel (25%), tank (25%).

Alcohol: 13.5% vol.

Acidity / pH: 6.3 / 3.05

Partner and Winemaker: Alejandro Vigil

