

## El Enemigo Syrah Viognier 2023

92% Syrah, 8% Viognier

### 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

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

Viognier: Gualtallary, Tupungato, 1,400 m / 4,593 ft

#### Type of Soil

Syrah: Calcareous.

Viognier: Deep calcareous, rocky soil.

#### Vinification:

Fermented with indigenous yeasts at a maximum temperature of 28°C (82°F) for 15 days, followed by a 15-day infusion with minimal movement.

#### Aging

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

Alcohol: 13.5% vol.

Acidity / pH: 6.3 / 3.05

Partner and Winemaker: Alejandro Vigil

