

Gran Enemigo Agrelo 2021

85% Cabernet Franc, 15% Malbec

Harvest Report 2021

In general, the 2021 harvest year was cool and with slightly increased rains. We had an average of 15-20% less degree-days than in 2020, and the weather overall was a bit cooler than average. Yields for red varieties were normal, with excellent quality and healthy grapes. Because of the cool climate the reds achieved great concentration and ripeness of the skins with moderate sugars and optimal acidity.

Vineyard

Agrelo, Luján de Cuyo. 930 m / 3.051 ft
High density vineyard (10.000 plants per hectare).

Type of Soil

Clay

Vinification

Fermentation in concrete at an average temperature of 23°C / 73°F. Cold maceration for 3 days, followed by a 40-day infusion with minimal movement. 20% whole bunch.

Aging

15 months in concrete.

Alcohol: 13.5% vol.

Acidity / pH: 6.4 / 3.05

Partner and Winemaker: Alejandro Vigil

