

Gran Enemigo Agrelo 2022

85% Cabernet Franc, 15% Malbec

Harvest Report

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."

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: 6.3 / 3.04

Partner and Winemaker: Alejandro Vigil

