

## Gran Enemigo Chacayes 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

Los Chacayes, Tunuyán. 1,100 m / 3,608 ft  
High density vineyard (7,000 plants per hectare).

### Type of Soil

Alluvial with limestone.

### Vinification

Fermentation in concrete, average temperature: 25° C / 77° F. Cold maceration for 5 days, followed by a 40-day infusion with minimal movement. 40% whole bunch.

### Aging

15 months in concrete.

Alcohol: 13.5% vol.

Acidity / pH: 6.6/ 3.03

Partner and Winemaker: Alejandro Vigil

