

## Gran Enemigo Gualtallary 2021

85% Cabernet Franc, 15% Malbec

### Harvest Report

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  
Gualtallary, Tupungato, 1470 m / 4,822 ft  
High density vineyard (10.000 plants per hectare).

Type of Soil  
Cabernet Franc: calcareous, rocky soil.  
Malbec: calcareous, deep-calcareous, rocky soil.

Vinification  
Fermentation in concrete, average temperature: 23° C (74° F). Cold maceration for 4 days, followed by a 40-day infusion with minimal movement. 40% whole bunch.

Aging  
15 months in concrete

Alcohol: 13.5% vol.

Acidity / pH: 7.1 / 3.04

Partner and Winemaker: Alejandro Vigil

