

## Gran Enemigo Torrontés 2023

100% Torrontés

### 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  
Gualtallary, Tupungato, 1,600 m / 5,250 ft

Type of soil  
Calcareous and rocky soils.

Vinification  
Fermentation in clay amphoras for 12 days.  
Wild yeasts.

Aging  
18 months in French oak. 500 l barrels.

Alcohol: 13% vol.

Acidity / pH: 8.4 / 3.1

Partner and Winemaker: Alejandro Vigil

