

Gran Enemigo Agrelo 2019

85% Cabernet Franc, 15% Malbec

Harvest Report 2019

We call this harvest “el Año Mendocino,” the Mendoza year. After a small, cool vintage in 2017, which we refer to as “El Año Bordelés” (the Bordeaux Year) and a small, very cool and rainy 2016: “el Año Bourguignon” (the Burgundian year), we finally got a vintage that is classically Mendocino: dry, cool, sunny and with moderate yields in every region from the lowest to the highest altitudes.

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

Type of Soil
Clay.

Vinification
Fermentation in barrel, average temperature: 23°C / 72°F.
Cold maceration for 3 days. Average maceration 10 days. 20% whole bunch.
French oak barrels 2nd and 3rd use. 5 different harvest times
(1,5 months between the first and the last one).

Aging
15 months in 100-year-old foudre.

Alcohol: 13.5% vol
Acidity / pH: 6.3 / 3.05
Partner and Winemaker: Alejandro Vigil - Bodega Aleanna.

