

## Gran Enemigo Chacayes 2019

85% Cabernet Franc, 15% Malbec

### Harvest Report 2019

A warm April at the beginning of Autumn guaranteed a healthy harvest of our cool climate Malbec and Cabernet Sauvignon from the highest altitude areas. A high skin/juice ratio that resulted from the small berry size, made for highly concentrated wines with great color. Acidities ran higher than usual due to the cool climate. We expect the 2019 wines to be approachable when young, but also able to age.

#### Vineyard

Los Chacayes, Tunuyán. 1.100 masl / 3.608 ft  
High density vineyard (7.000 plants per hectare).

#### Type of Soil

Alluvial with limestone.

#### Vinification

Fermentation in barrel, average temperature: 25°C / 72°F. Cold maceration for 5 days. Average maceration 26 days. 40% 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: 6.4 / 3.05

Partner and Winemaker: Alejandro Vigil - Bodega Aleanna.

