



El Enemigo

El Enemigo was born when Alejandro Vigil and Adrianna Catena, Nicolás's youngest daughter, decided to create the Aleanna winery, to rescue some of the forgotten traditional techniques of Argentine viticulture. The ultimate goal is, according to Alejandro Vigil, to obtain a wine with the least possible intervention, a "transparent" wine in which the oenologist's hand does not leave a mark, but in any case serves to interpret the particularities of each terroir.

El Enemigo Chardonnay 2020 – TS



Province: Mendoza
Region: Gualtallary
Subregion: Uco Valley
Elevation: 1.470 masl
Varietal: 100% Chardonnay
Vineyard size: 14 ha.
Vineyard age: 30 years old
Number of plants per hectare: 10.000 plants
Yields: 60 to 80 qq/ha
Irrigation: drip irrigation
Soil composition: deep calcareous rocky soil
Training method: high VSP
Harvest date: 2020
Type of viticulture: we have organic practices in all our vineyards but we do not have a certification yet for all the products

Winemaking and ageing
Yeast: wild
Fermentation container : Pressed and fermented in French oak barrels of 500 lt.
Fermentation temperature: Max. 18°C
Length of fermentation: 40 days
Malolactic fermentation: yes
Size/material of aging container: French oak barrels of 500 liters
Type of barrel and Cooperage: French oak
Time of aging in container: 12 months in French oak, under veil
Time of aging in bottle: 12 months

Analytical data
Alcohol: 13,5%
Ph: 3.50
Residual sugar: 1,87 g/l
Acidity: 6.8 g/l
Sulfites: Yes

Winemaker: Alejandro Vigil

Price: U\$S 24

El Enemigo Cabernet Franc 2019 – TS



Province: Mendoza
Region: Gualtallary
Subregion: Uco Valley
Elevation: 1.470 masl
Varietals: 90% Cabernet Franc + 10% Malbec
Vineyard size: 14 ha.
Vineyard age: 30 years old
Yields: 60 to 80 qq/ha.
Irrigation: drip irrigation
Soil composition: deep calcareous rocky soil
Método de plantación: espaldera alta
Harvest date: 2020
Type of viticulture: we have organic practices in all our vineyards but we do not have a certification yet for all the products

Winemaking and ageing
Yeast: wild
Fermentation container: we use traditional concrete tanks, barrels and concrete eggs
Fermentation temperature: Max. 28°C
Length of fermentation: 22 days, with 28 days of maceration
Malolactic fermentation: yes
Aging container size/ material: foudre
Age of container if wood: 100-year-old foudre
Type of barrel and Cooperage: foudre, we use different brands
Time of aging in container: 15 months
Time of aging in bottle: 15 months

Analytical data
Alcohol: 13,5%
Ph: 3.20
Residual sugar: 1,89 g/l
Acidity: 6,2 g/l
Sulfites: yes

Winemaker: Alejandro Vigil

Price: U\$S 25