

Gran Enemigo Torrontés 2020 – TS

Province: Mendoza

Region: Uco Valley

Subregion: Gualtallary, Tupungato

Elevation: 1.600 masl

Varietal: 100% Torrontés

Vineyard age: 5 years old

Irrigation: drip irrigation

Soil composition: calcareous and rocky soil

Training method: high trellis

Type of viticulture: we have organic practices in all our vineyards but we do not have yet the certification

Winemaking and ageing

Yeasts: wild

Fermentation container: clay amphoras

Length of fermentation: 12 days

Size/material of the aging container: 500 liters french oak barrels

Time of aging in container: 18 months with veil

Analytical data

Alcohol: 12,5%

Ph: 3.1

Residual sugar: 1.5 g/l

Acidity: 8.6 g/l

Winemakers: Alejandro Vigil

Gran Enemigo Gualtallary Cabernet Franc & Malbec 2019 – TS

Province: Mendoza
Region: Uco Valley
Subregion: Gualtallary, Tupungato
Elevation: 1.470 masl
Varietal: 85% Cabernet Franc + 15% Malbec
Size of the vineyard: 6.5 ha
Age of the vineyard: 26 years old
Number of plants by hectare: 10.000 plants
Yields: 60 to 80 qq/ha
Soil composition: Cabernet Franc: Calcareous, rocky soil / Malbec: Calcareous, deep- calcareous, rocky soil.
Irrigation: drip irrigation
Training method: high trellis
Harvest date: five different harvest times (1.5 months between the first and the last).
Type of viticulture: we have organic practices in all our vineyards but we do not have certification yet.

Winemaking and ageing
Whole cluster: 40% whole bunch
Fermentation container: barrel
Fermentation temperature: 23° C
Maceration technique: cold maceration for 5 days. Average maceration 23 days
Malolatic fermentation: partial
Size/material of the aging container: French oak foudre
Age of container if wood: 100 years old
Time of aging in container: 15 months
Time of aging in bottle: 24 months

Analytical data
Alcohol: 13,5%
Ph: 3.05
Residual sugar: 1.07 g/l
Acidity: 7 g/l

Winemakers: Alejandro Vigil