



CASA VIGIL

El Enemigo Cabernet Franc 2015

Varietal: 93% Cabernet Franc + 7% Malbec

Vineyards: Cabernet Franc, Gualtallary, Tupungato, 4.593 ft / 1.400 mt. Malbec, Gualtallary, 4.822 ft / 1.470 mt.

Type of soil: Cabernet Franc: Deep – Calcareous. Rocky soil
Malbec: Calcareous, Deep- Calcareous. Rocky soil.

Vinification: Wild yeast, max. temp. 80°F / 28° C for 22 days, with 28 days of maceration. 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: 6.5 / 3.57

Partner and Winemaker: Alejandro Vigil – Bodega Aleanna

