



CASA VIGIL

El Enemigo Malbec 2015

Varietal: 100% Malbec

Vineyards: Malbec, Gualtallary, Tupungato – 4.822 ft /
1.470 mt.

Type of soil: Calcareous, Deep- Calcareous. Rocky soil.

Vinification: Wild yeast, max. temp. 84°F / 29° C for 20 days,
with 30 days of maceration.

Aging: 15 months in 100 year old foudre.

Alcohol: 13.5 % vol.

Acidity / pH: 6 / 3.66

Partner and Winemaker: Alejandro Vigil – Bodega Aleanna

