



CASA VIGIL

Gran Enemigo Single Vineyard Gualtallary 2014

Varietal: Cabernet Franc 85% + Malbec 15%

Vineyards: Cabernet Franc and Malbec, Gualtallary,
Tupungato, 4.822 ft / 1470 mt – High density (10.000
plants per hectare).

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

Vinification: Fermentation in barrel, average temperature:
22°C. Cold maceration for 5 days. Average maceration 23
days. 30% whole bunch. French oak barrels 2nd and 3rd use.
5 different harvest times (1,5 month between the first and the
last one).

Aging: 15 months in 100 year old foudre.

Alcohol: 13.9 % vol.

Acidity / pH: 7.3 / 3.52

Partner and Winemaker: Alejandro Vigil – Bodega Aleanna

