

## Gran Enemigo Blend 2019

40% Malbec + 25% Cabernet Sauvignon + 25% Cabernet Franc  
+ 5% Merlot + 5% Petit Verdot

### Harvest Report 2019

Dry weather (precipitations 20-60% lower than usual), small berries and slightly lower yields; cooler temperatures overall. The 2019 harvest happened about 1-3 weeks earlier than usual, and the grapes were in pristine condition with not a drop of botrytis or downy mildew. A warm April at the beginning of Autumn guaranteed a healthy harvest of our cool climate Malbec and Cabernet Sauvignon from the highest altitude areas. A high skin/juice ratio that resulted from the small berry size, made for highly concentrated wines with great color. Acidities ran higher than usual due to the cool climate. We expect the 2019 wines to be approachable when young, but also able to age.

### Vineyard

Malbec, Cabernet Franc, Cabernet Sauvignon and Merlot: Gualtallary, Tupungato, 1470 masl / 4,822 ft – High density vineyard.

### Type of Soil

Malbec: Sandy Loam, with limestone base, rocky soil.

Cabernet Franc: Calcareous, rocky soil

Petit Verdot: Sandy

Cabernet sauvignon: Deep sandy 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: 13.5% vol

Acidity / pH: 6.4 / 3.05

Partner and Winemaker: Alejandro Vigil - Bodega Aleanna.

