

Gran Enemigo Torrontés 2019

100% Torrontés

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.

Vineyard
Gualtallary, Tupungato. Altitude: 5,250 ft (1600 m).

Type of Soil
Calcareous and rocky soil.

Vinification
Fermentation in clay amphoras for 10 days. Wild yeast.

Aging
18 months in French oak with veil. 500 lt barrels.

Alcohol: 12.5% vol
Acidity / pH: 8.4 / 3.20
Winemaker: Alejandro Vigil

