



EL ENEMIGO



El Enemigo Malbec 2016

WINE DESCRIPTION

A joint venture between Adrianna Catena, daughter of Nicolas Catena, and Alejandro Vigil, Chief Winemaker at Bodega Catena Zapata, El Enemigo Malbec is produced at Piedemonte al Sur, located in the southern foothills of Luján de Cuyo, Mendoza. The facility is named for the unique aspect of Mendoza's high altitude winemaking region nestled in the foothills of the Andes Mountains.

TASTING NOTES

Rich and concentrated, it offers aromas of black fruit, cherry and dark berryfruit on the nose followed in the palate by a full-bodied wine with flavors of spice, blackberry, black cherry, pepper and a slight floral character. The finish is elegant and lengthy.

VINEYARD & PRODUCTION INFO

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| Production area/appellation: | Valle de Uco |
| Soil composition: | Calcareous, Rocky, and Sandy-Loam |
| Training method: | Guyot |
| Elevation: | 4,620-4,851 feet |
| Vines/acre: | 1,800 |
| Yield/acre: | 0.8-1.0 tons |
| Year vineyard planted: | 1986 |
| Harvest time: | March-May |
| First vintage of this wine: | 2008 |
| Bottles produced of this wine: | 40,000 |

WINEMAKING & AGING

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| Varietal composition: | 93% Malbec, 7% Cabernet Franc |
| Length of alcoholic fermentation: | 20 days |
| Fermentation temperature: | 84 °F |
| Length of maceration: | 30 days |
| Type of aging container: | Barrels |
| Type of oak: | French |
| Length of aging before bottling: | 15 Months if 100 year old foudre. |

ANALYTICAL DATA

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| Alcohol: | 13.5 |
| pH level: | 3.6 |
| Acidity: | 6.1 |

PRODUCER PROFILE

Estate owned by: Alejandro Vigil &
Adrianna Catena
Winemaker: Alejandro Vigil
Estate founded: 2007
Winery production: 40,000 Bottles
Region: Mendoza
Country: Argentina