



CASA VIGIL

El Enemigo Bonarda 2015

Varietal: 85 % Bonarda + 15% Cabernet Franc

Vineyards: Bonarda: El Mirador, Rivadavia, 2.132 ft / 650 mt. Cabernet Franc: Gualtallary, Tupungato, 4.822 ft / 1.470 mt.

Type of soil: Bonarda: Sandy. Cabernet Franc: Deep – Calcareous. Rocky soil.

Vinification: Wild yeast, max. temp. 82° F / 28° C for 15 days, with 25 days of maceration. French oak barrels, 2nd and 3rd use.

Aging: 15 months in 100 year old foudre

Alcohol: 13.5 % vol.

Acidity / pH: 5.8 / 3.73

Partner and Winemaker: Alejandro Vigil – Bodega Aleanna

