



CASA VIGIL

El Enemigo Chardonnay 2016

Varietal: 100% Chardonnay

Vineyards: Gualtallary, Tupungato 4.593ft to 4.921ft/1.400mt to 1.500mt.

Type of soil: Calcareous, Deep- Calcareous. Rocky soil.

Vinification: In French oak barrels of 500 lt. 35% new. Wild yeast, max. temp. 64°F/18° C for 40 days.

Aging: 9 months in French oak with veil. 500lt barrels.

Alcohol: 13.5 % vol.

Acidity / pH: 7.4 / 3.1

Partner and Winemaker: Alejandro Vigil – Bodega Aleanna

