



# CASA VIGIL

## Gran Enemigo Single Vineyard Agrelo 2014

**Varietal:** Cabernet Franc 85% + Malbec 15%

**Vineyards:** Agrelo, Luján de Cuyo 3.051 ft / 930 mt – High density.

**Type of soil:** Clay 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:** 13.9 % vol.

**Acidity / pH:** 6.2 / 3.50

**Partner and Winemaker:** Alejandro Vigil – Bodega Aleanna

