



CASA VIGIL

Gran Enemigo Single Vineyard Chacayes 2014

Varietal: Cabernet Franc 85% + Malbec 15%

Vineyards: Chacayes, Tunuyán, 3.608 ft / 1.100 mt – high density.

Type of soil: Alluvial with limestone.

Vinification: Fermentation in barrel, average temperature: 71.6° F / 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 months between the first and the last one).

Aging: 15 months in 100 year old foudre.

Alcohol: 13.9 % vol.

Acidity / pH: 6.5/ 3.60

Partner and Winemaker: Alejandro Vigil – Bodega Aleanna

