



CASA VIGIL

Gran Enemigo Single Vineyard El Cepillo 2014

Varietal: Cabernet Franc 85% + Malbec 15%

Vineyards: El Cepillo, San Carlos, 4.265 ft / 1300 mt –
High density vineyard (10.000 plants per hectare).

Type of soil: Colluvial, with marine limestone on the bottom.

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: 6.50/ 3.40

Partner and Winemaker: Alejandro Vigil – Bodega Aleanna

