



CASA VIGIL

El Enemigo Bonarda 2015 Single Vineyard – El Barranco

Varietal: 100% Bonarda

Vineyards Bonarda: Bonarda: Junín, 2.132 ft /
650 mt.

Type of soil: Sandy

Vinification: Wild yeast, max. temp. 84° F / 28° C
for 15 days, with 25 days of maceration. Foudre.

Aging: 12 months in 100 year old foudre.

Alcohol: 13.5 % vol

Acidity / pH: 6 / 3.60

Partner and Winemaker: Alejandro Vigil – Bodega
Aleanna

