



# EL ENEMIGO



## PRODUCER PROFILE

Estate owned by: Alejandro Vigil & Adrianna Catena  
 Winemaker: Alejandro Vigil  
 Estate founded: 2007  
 Region: Mendoza  
 Country: Argentina

## Chardonnay 2015

### WINE DESCRIPTION

"Alejandro Vigil is a master of Chardonnay, as well as a man who likes to push boundaries, which is why this impressive white was made with a little flor, just like a Fino Sherry. Toasty, spicy and salty, this is briny and refreshing with some honeyed notes".

Tim Atkin – 93 pts

### ABOUT THE VINEYARD

Vineyards: Gualtallary, Tupungato (Valle de Uco)

### WINE PRODUCTION

Vinification: In french oak barrels of 500 lt. 35% new. Wild yeast, Max. temp. 18° C for 40 days

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

### TASTING NOTES

"This is dense and flavorful with lots of sliced apple, almond and flower character. Hints of kiwi too. Full body, dry and exceptionally long finish. Oily but dry. Wild". James Suckling – 95 pts

"Made without SO2 and aged under a layer of flor: deep gold-tinged yellow. Aromas and flavors of apricot, fresh peach, orange zest and nutmeg are complicated by graphite minerality and a hint of nutty oak. A sweet, silky, pliant fruit bomb with terrific length and spicy lift. This distinctly glyceric Chardonnay is leavened by a faint umami savory quality". Stephen Tanzer – 90 pts

"Rich and creamy, with luscious baked pear and ripe apple flavors that are well-spiced, showing loads of buttery accents. Toasted coconut notes emerge on the finish".

Wine Spectator – 90 pts

### VINEYARD & PRODUCTION INFO

Production area/appellation:	Valle de Uco
Soil composition:	Calcareous and Rocky
Elevation:	4757 ft feet

### WINEMAKING & AGING

Varietal composition:	100% Chardonnay
Fermentation container:	Barrels
Type of aging container:	Barrels
Size of aging container:	500 lts
Type of oak:	French
Length of aging before bottling:	9 months

### ANALYTICAL DATA

Alcohol:	13.5 %
pH level:	3.1
Acidity:	7.5 g/L

