

ENEMIGO

‘Master Winemaker’

-Global Wine Masters

‘Best Winemaker in South America’

-Global Cabernet Franc Wine Masters

‘World’s 50 Best Vineyards’

- The World’s Fifty Best

Year Founded: 2007

Region: Mendoza, Argentina

Owner/Winemaker: Alejandro Vigil, Adrianna Catena

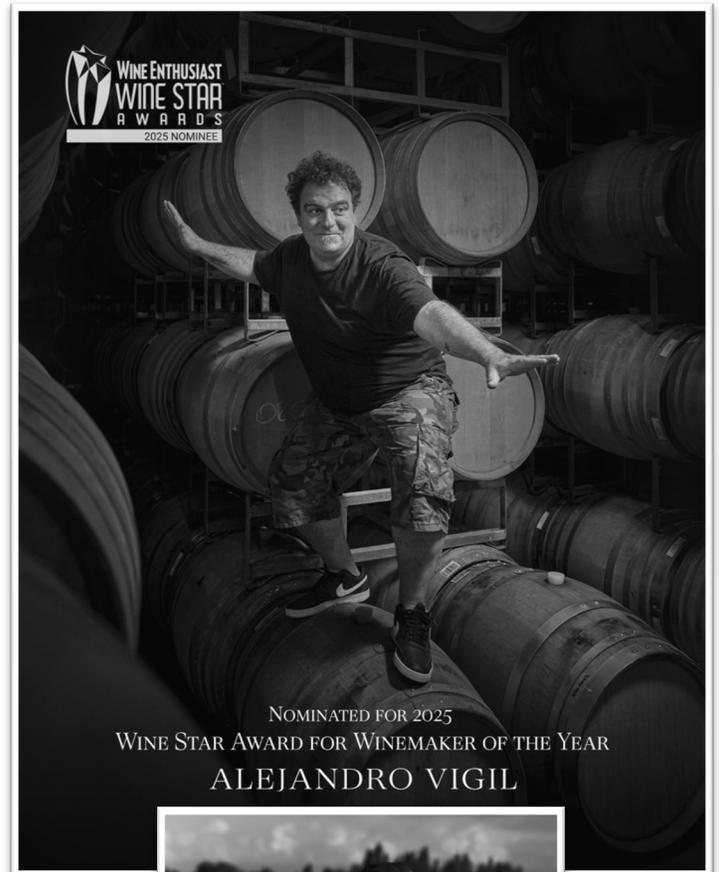
Known For: Bordeaux-inspired red and white wines with an emphasis on Cabernet Franc.

-Organic-

‘Argentina’s Enemigo Winery Is at the Top of Their Game.’

Every level of El Enemigo’s production is done with such skill and understanding that the final wines come across as effortless. These are wines that take something that we already understand—Malbec and Chardonnay—and present them back to us in an almost ideal form. They are not recreating the wheel, or trying to change the game; what stands out is the deft expression of their terroir—you know this fruit comes from Gualtallary and nowhere else. The vineyards are planted at higher elevation, closer

to the Andes, in soils that have more calcium carbonate in them. You can taste and feel that in the wine—but nothing is forced; they are effortless. And that is just their entry-level wines. The Gran Enemigo wines are on a completely different level. These are wines that are ready to compete with the best of the best, and they are doing it with an unexpected variety, Cabernet Franc. This was a venture that started based on a mutual love of that variety. It might be surprising to hear this, but Mendoza is an incredible place for the Cabernet Franc. The altitude and the climate tame what can, in other regions, be a pronounced “green” element. The Gran Enemigo line of wines is an Argentine twist on some of the most classic Right Bank wines. I think that they should be considered in that context too—these are not Malbec (though they do have Malbec in them); these are wines of power, poise, and terroir presented to us by the extraordinarily skilled crew at this winery. These are wines for tonight and for the cellar.’ -Kirk Walker



Chardonnay 2023



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.

Varietals: 100% Chardonnay

Vineyard: Gualtallary, Tupungato. Altitude: 4,822 ft (1470 m) elevation.

Type of Soil: Deep-calcareous, rocky soil.

Vinification: In French oak barrels of 500 lt. 35% new. Wild yeast, max. temp. 18°C / 64°F for 40 days.

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

96 Points - James Suckling - *“Salty and spicy, with aromas of ginger, cardamom, lemons and sea salt. Medium- to full-bodied, sharp and pungent, with a precise, saline character. Rich, focused and delicious.”*

Gran Enemigo Torrontes 2019



Varietals: 100% Torrontes

Vineyard: Gualtallary, Tupungato, 1600 m (5250 ft).

Type of Soil: Malbec: Sandy loam, with limestone base, rocky soil; Cabernet Franc: Calcareous, rocky soil; Cabernet Sauvignon and Merlot: Deep sandy soil.

Vinification: Fermentation in clay amphoras for 12 days. Wild yeast.

Aging: 18 months in French oak with veil. 500 l barrels.

94 Points – James Suckling – *“Pretty, perfumed nose of white lavender, honeysuckle, peaches, orange blossom, white pears, lemon pith and blanched almonds. It’s medium-bodied with tangy acidity. Lots of lightly bitter floral and citrus-pith character. Serious, dry Torrontes.”*

94 Points – Vinous

94 Points - Robert Parker

Cabernet Franc 2022



'Best Cabernet Franc' - Global Cabernet Franc Masters 2025

Varietals: 90% Cabernet Franc, 10% Malbec

Vineyard: Gualtallary, Tupungato. Altitude: 4,822 ft (1470 m) elevation.

Type of Soil: Deep-calcareous, rocky soil.

Vinification: Wild yeast, max. temperature 28°C / 82°F for 22 days, followed by a 15-day infusion with minimal movement.

Aging: 15 months in foudre (50%), barrel (25%), tank (25%).

94 Points - James Suckling - *“Wet earth and elderberries shape the nose with a touch of dark chocolate. The velvety palate is medium- to full-bodied with a hint of cedar that complements the polished dark fruit. Approachable and exceptional for an entry-level wine.”*

94 Points - Vinous

Malbec 2022



Varietals: 90% Malbec, 10% Cabernet Franc

Vineyard: Gualtallary, Tupungato. Altitude: 4,822 ft (1470 m) elevation.

Type of Soil: Deep-calcareous, rocky soil.

Vinification: Indigenous yeasts, maximum temperature of 29 °C (84 °F) for 20 days, followed by a 15-day infusion with minimal movement.

Aging: 15 months in foudre (50%), barrel (25%), tank (25%).

95 Points - James Suckling - *“This has blackberries, asphalt, violets and subtle wood on the nose. The palate is angular, sharp and precise, with lots of character, a touch of pepper and a focused finish.”*

94 Points - Vinous

Gran Enemigo Gualtallary 2021



#2 in James Suckling Top 100 2023!

Varietals: 85% Cabernet Franc, 15% Malbec

Vineyard: Gualtallary, Tupungato. Altitude: 4,822 ft (1470 m) elevation.

Type of Soil: Cabernet Franc: Calcareous, rocky soil;
Malbec: Calcareous, deep-calcareous, rocky soil.

Vinification: Fermentation in concrete, average temperature: 23° C (74° F). Cold maceration for 4 days, followed by a 40-day infusion with minimal movement. 40% whole bunch.

Aging: 15 months in concrete.

99 Points - Robert Parker - *“Opening with a brooding, inward and quietly perfumed nose, its aromatic profile ceaselessly expands to encompass all manner of herbal and floral complexity, combining simmering intensity with supreme elegance. The palate follows suit with a rich, silky, refined and gently succulent energy, releasing into a graceful, dense and glacial conclusion that gives equal measure to vertical energy and horizontal richness. The finish slowly but steadily builds upon itself, revealing shimmering acidity and ultra-refined tannins with increased aeration. There is no better example of Cabernet Franc’s suitability in the Uco Valley, a match rendered here with incomparable finesse, depth and complexity.”*

98 Points - James Suckling

98 Points - Vinous

Gran Enemigo Red Blend 2021



Varietals: 50% Malbec, 30% Cabernet Franc, 15% Cabernet Sauvignon, 5% Merlot

Vineyard: Gualtallary, Tupungato. Altitude: 4,822 ft (1470 m) elevation.

Type of Soil: Malbec: Sandy loam, with limestone base, rocky soil;
Cabernet Franc: Calcareous, rocky soil; Cabernet Sauvignon and Merlot: Deep sandy soil.

Vinification: Fermentation in concrete, average temperature: 23° C (74° F). Cold maceration for 5 days, followed by a 40-day infusion with minimal movement. 30% whole bunch.

Aging: 16 months in concrete.

95 Points - Robert Parker - *“A floral, dark-fruited bouquet gradually unfurls into a brighter and more lifted profile. The palate is velvety, vibrant and taut, concluding with a savory, fresh and fine-grained finish with a persistent, mineral-driven core.”*