



BODEGA CATENA ZAPATA

Since 1902



PRODUCER PROFILE

Estate owned by: Nicolás Catena
 Winemaker: Alejandro Vigil
 Total acreage under vine: 900
 Estate founded: 1902
 Region: Mendoza
 Country: Argentina

Catena Appellation Lunlunta Malbec 2014

WINE DESCRIPTION

Family vintners for over 100 years, the Catena's are recognized internationally for their pioneering role in high-altitude viticulture and in leading Argentina's Malbec revolution. Lunlunta is an idyllic district of small orchards and tree-lined country roads, well known for its ancient Malbec vines and silty-clay soils. Lunlunta Malbec displays black and red berry aromatics, a lengthy mid-palate and ripe silky finish. This is Argentine Malbec at its best.

TASTING NOTES

The Lunlunta shows a deep violet color with purple reflections. The nose offers concentrated aromas of ripe red and dark fruits with traces of vanilla and mocha. The mouthfeel is rich and concentrated, with blueberries and blackberries notes and a touch of leather and cinnamon. The finish presents well integrated supple tannins with a flinty minerality that gives the wine exceptional length.

FOOD PAIRING

The Catena Lunlunta perfectly pairs with smoked meats and cheeses and equally well with braises, roasts or grilled meats and fowl. Perfect for a light dinner or a substantial meal it is an extremely versatile wine that can be enjoyed with or without food.

VINEYARD & PRODUCTION INFO

Vineyard name:	Lunlunta (Sub-Appellation of Maipu IG)
Vineyard size:	150 acres
Soil composition:	Sandy & loamy; 50% sand, 30% silt, 20% clay, 5% surface stones.
Training method:	VSP
Elevation:	2,785 feet
Vines/acre:	2,200
Yield/acre:	2.8 tons
Exposure:	Northwestern
Year vineyard planted:	1930
Harvest time:	Late February
First vintage of this wine:	2011
Bottles produced of this wine:	60,000

WINEMAKING & AGING

Varietal composition:	100% Malbec
Fermentation container:	Stainless steel tanks
Length of alcoholic fermentation:	5 days
Fermentation temperature:	45 °F
Maceration technique:	Punchdown and Pumpovers
Length of maceration:	23 days
Malolactic fermentation:	Yes
Type of aging container:	Stainless steel tanks
Size of aging container:	225 L
Age of aging container:	One year
Type of oak:	French
Length of aging before bottling:	12 months
Length of bottle aging:	10 months

ANALYTICAL DATA

Alcohol:	13.5 %
pH level:	3.8
Residual sugar:	1.8 g/L
Acidity:	5.3 g/L

