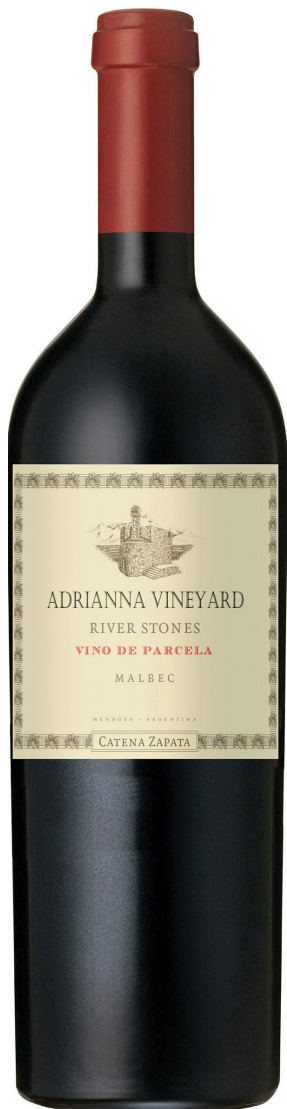




BODEGA CATENA ZAPATA

Since 1902



PRODUCER PROFILE

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

Catena Zapata Adrianna Vineyard River Stones Malbec 2012

WINE DESCRIPTION

The River Stones sector of Adrianna is planted in the path of a dried river filled with white stones covered with lime - limestone. These stones make for optimal drainage and extreme temperatures because the stones absorb the heat and moderate the nights but also function like ice cubes after a very cold night. Stony soil Malbecs tend to be extremely aromatic, rich and luxurious, just like the River Stones Malbec from Adrianna.

ABOUT THE VINEYARD

Production area/Name of vineyard: Adrianna Vineyard, Gualtallary district
Size of vineyard (hectares): 120 - (Plot=3,2 HA)
Soil composition: Aluvial origin. Stony
Training method: VSP
Elevation (meters) Lot 6: 1.349
Density of planting (# of vines per acre; not spacing of vines) 4.500 plantas/ha (1800 pl/acre)
Yield (kg/hectare): 6000
Exposure: Northwestern
Year vineyard planted: 1992
Average vine age: 21

WINE PRODUCTION

Alcoholic Fermentation
Fermentation container Vertical 225 liter open oak barrels and 500 liter french oak roll-fermentors
Length of alcoholic fermentation (days): 17 days
Fermentation temperature: 25-30°C
Maceration technique: Rolling - Manual punch downs
Length of maceration (days): 10-15 days
Full malolactic fermentation.
Aging Data
Type of aging container: Wood
Size of aging container 225 L - 500 L - 2200 L
Age of aging container: 1-2 years
If wood, state type of cooperage: French oak
Length of aging before bottling: 24 months
Length of bottle aging: 24 months

TASTING NOTES

Descriptors: floral, exuberant, lengthy smooth tannins, metallic.

FOOD PAIRING

Grilled meat.

VINEYARD & PRODUCTION INFO

Vineyard name:	Adrianna Vineyard
Vineyard size:	288 acres
Soil composition:	Calcareous and Silty-Loam
Training method:	VSP
Elevation:	4,500 feet
Vines/acre:	1800
Exposure:	Northwestern
Year vineyard planted:	1992
Average Vine Age:	21
Harvest time:	Third week of April
First vintage of this wine:	2011
Bottles produced of this wine:	4,800

WINEMAKING & AGING

Varietal composition:	100% Malbec
Prefermentation technique:	Cold maceration

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Time on its skins:	8 days
Fermentation container:	Barrels
Length of alcoholic fermentation:	17 days
Maceration technique:	Punchdown
Type of aging container:	Barriques and Barrels
Size of aging container:	500
Type of oak:	French
Length of aging before bottling:	2 years
Length of bottle aging:	2 years

ANALYTICAL DATA

Alcohol:	14.1 %
pH level:	3.6
Residual sugar:	1.8 g/L
Acidity:	6.5 g/L
Dry extract:	35.0 g/L