



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 Alta Malbec 2014

WINE DESCRIPTION

During the 1990's, Bodega Catena Zapata set new standards for Argentine wine. In an effort to produce a super premium wine, the winemaking team of Catena began in-depth investigations into the yields from specially selected, high altitude vineyards, identifying the individual lots that produce the best fruit. These vines undergo a careful thinning process, leaving only a select few clusters, resulting in remarkably complex, aromatic and flavorful fruit. Through the application of natural techniques, these grapes are transformed into Catena Alta. This wine is unfinned and unfiltered.

TASTING NOTES

Catena Alta Malbec 2014 shows a deep violet color, with blue reflections. The nose is elegant and complex with ripe red and blackberry fruits, notes of violets and lavender and a touch of leather, spice and vanilla flavors. The palate is full and rich with soft and sweet tannins and a silky, smooth structure. Multiple layers of rich cassis, black currant and blackberries are interwoven with hints of licorice and black pepper. Its lengthy finish is marked by wonderful minerality, finely grained tannins and lively acidity.

FOOD PAIRING

Pair with braised duck with apples, or Grilled beef filet.

VINEYARD & PRODUCTION INFO

Vineyard name:	The Angélica, La Pirámide, Nicasia and Adrianna vineyards
Vineyard size:	N/A acres
Soil composition:	Depending on site - sand, loam, clay, calcareous deposits, limestone, surface stones
Training method:	VSP
Elevation:	3,018-4,757 feet
Vines/acre:	2200
Yield/acre:	1.2 ton tons
Exposure:	Northwestern
Year vineyard planted:	Various
Harvest time:	March - April
First vintage of this wine:	1996

WINEMAKING & AGING

Varietal composition:	100% Malbec
Fermentation container:	Small format fermentation, French oak barrels, stainless steel tanks
Length of alcoholic fermentation:	10 - 18 days
Fermentation temperature:	82 °F
Maceration technique:	Manual Punching Down
Malolactic fermentation:	Yes
Type of aging container:	Barriques
Size of aging container:	225 L
Age of aging container:	70% New
Type of oak:	French oak
Length of aging before bottling:	18 months
Length of bottle aging:	24 months

