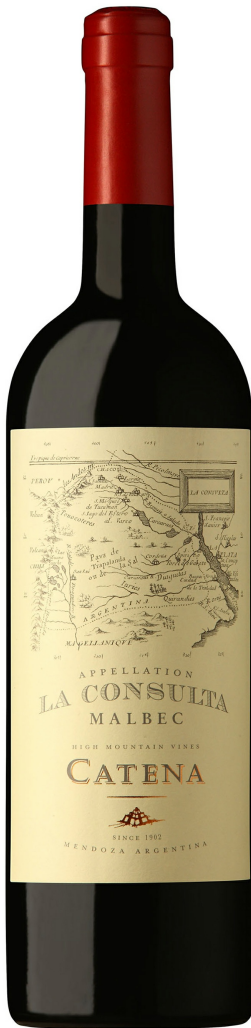




BODEGA CATENA ZAPATA

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 La Consulta Malbec 2015

WINE DESCRIPTION

Catena Malbec Appellation La Consulta is composed of 100% Malbec blended from vineyards of La Consulta district in San Carlos. The result is a wine with a pure expression of a unique terroir. 35-year-old vines gives red and black fresh fruits flavors, sweet texture and character. Cold nights lend bright, crisp acidity and the intense sunshine gives explosive floral aromatics and concentrated structure.

ABOUT THE VINEYARD

La Consulta vineyard: aluvial origin. Loamy soil, with rounded rocks on the bottom.
80%Sand-10%Clay-10%Silt

WINE PRODUCTION

Prefermentation

Do you use any prefermentation techniques? (eg: cold soak, etc.) Yes or no?: Yes

If yes, what type?: cold maceration

For how long? 5 days

Prefermentation container: Stainless steel tank

Prefermentation temperature: Under 10°C

Alcoholic Fermentation

Fermentation container: Stainless steel tank

Length of alcoholic fermentation: 23 days

Fermentation temperature: 27° - 30° C

Maceration technique: Pump over, punch down, delestage

Length of maceration: 10 days

Is malolactic fermentation carried out? Yes

If yes, partial or full? Full

Aging Data

Type of aging container: Wood

Size of aging container: 225 liters

Age of aging container: 35% new

If wood, state type of cooperage: 85%French -15% American oak

Length of aging before bottling: 12 months

Length of bottle aging: 10 months (before release)

TASTING NOTES

The Catena Malbec Appellation La Consulta shows a dark violet color with deep purple tones. The nose offers aromas like red fruit and ripe, concentrated dark berries with fresh herbs and floral notes like lavender and violets, some traces of vanilla and tobacco. The mouthfeel is rich, with raspberries and blueberries, spices notes and a touch of mocha. The finish presents soft and well-structured tannins with bright, crisp acidity that gives the wine exceptional length.

FOOD PAIRING

Pairs well with beef tenderloin.

VINEYARD & PRODUCTION INFO

| | |
|-----------------------------|----------------------|
| Vineyard name: | La Consulta |
| Vineyard size: | 25 - 100 acres |
| Soil composition: | Clay, Silt, and Sand |
| Training method: | VSP |
| Elevation: | 3,600 feet |
| Vines/acre: | 2200 |
| Yield/acre: | 5-7 tons |
| Exposure: | Northwestern |
| Harvest time: | March - April |
| First vintage of this wine: | 2006 |

WINEMAKING & AGING

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| | |
|-----------------------------------|-------------------------------------|
| Varietal composition: | 100% Malbec |
| Fermentation container: | Stainless steel tanks |
| Length of alcoholic fermentation: | 32 days |
| Fermentation temperature: | 75-80 °F |
| Maceration technique: | Delestage, Punchdown, and Pumpovers |
| Length of maceration: | 29 days |
| Malolactic fermentation: | Yes |
| Type of aging container: | Barrels |
| Size of aging container: | 225 L |
| Type of oak: | French |
| Length of aging before bottling: | 12 months |
| Length of bottle aging: | 10 months |

ANALYTICAL DATA

| | |
|-----------------|---------|
| Alcohol: | 13.0 % |
| pH level: | 3.7 |
| Residual sugar: | 2.0 g/L |
| Acidity: | 5.7 g/L |