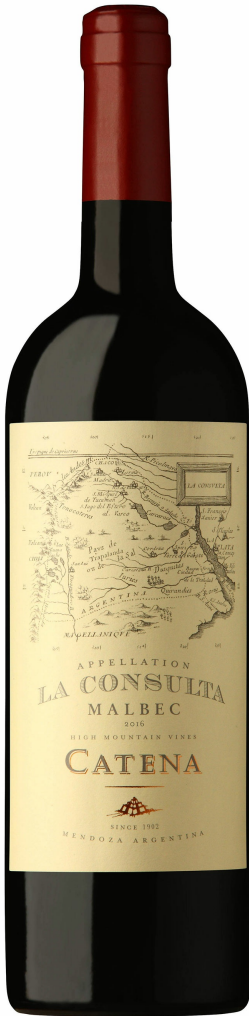




BODEGA CATENA ZAPATA

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: alluvial origin. Loamy soil, with rounded rocks on the bottom. 80% Sand, 10%Clay, 10%Silt

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

Varietal composition:	100% Malbec
Prefermentation technique:	Cold maceration
Time on its skins:	5 days
Fermentation container:	Stainless steel tanks
Length of alcoholic fermentation:	23 days
Fermentation temperature:	80-86 °F
Maceration technique:	Delestage, Punchdown, and Pumpovers
Length of maceration:	10 days
Malolactic fermentation:	Yes
Type of aging container:	Barrels
Size of aging container:	225 L
Age of aging container:	35% new
Type of oak:	85% French -15% American oak
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

