



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 2015

WINE DESCRIPTION

Catena Alta is an assemblage of historic rows within the Catena family State vineyards. The blend of these historic rows, like the combination of sounds that create a symphony, give us highly aromatic and elegant wine that speaks for the terroir and the vines that have been tended by the four generations of the Catena Family. "Alta" means high in Spanish. This makes reference to the high altitud vineyards from where the grapes are sourced, and to the high end wines that are produced with this special grapes.

ABOUT THE VINEYARD

Angelica Vineyard: aluvial origin. Loamy clay in the topsoil with rounded rocks on the bottom.

La Piramide Vineyard: aluvial origin. Clay topsoil with rounded rocks on the bottom.

Nicasia vineyard: aluvial origin. Loamy soil, with rounded rocks on the bottom.

Adrianna vineyard: aluvial origin. Gravel and limestone. Rounded rocks in the bottom.

Angélica Sur: sandy loam with presence of gravel and limestone

WINE PRODUCTION

Prefermentation

Do you use any prefermentation techniques? Yes

If yes, what type? cold maceration

For how long? 5 days

Prefermentation container: oak barrels, roll fermentors

Prefermentation temperature: less than 10 °C

Alcoholic Fermentation

Fermentation container oak barrels, 500 liter french oak roll-fermentors

Length of alcoholic fermentation: 18 days

Fermentation temperature: 28°-30° C

Maceration technique: Oak barrels: manual punching down, Roll fermentors: rotation

Length of maceration: 28-30 days

Is malolactic fermentation carried out? Yes

If yes, partial or full? Full

TASTING NOTES

The 2015 Catena Alta Malbec presents a deep violet color, with blue reflections. The nose is elegant and complex, offers ripe red and black berry fruits aromas with notes of flowers as violet and lavender, leather and a touch of spices and vanilla flavors. The mouthfeel is full and rich, with sweet tanins and smooth structure. The mid palate offers different layers as blackberries and black currant fruit flavors with hints of licorice notes, vanilla and black pepper. The lengthy finish shows wonderful minerality, with 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: 2018 · Selected & Imported by Wine & Spirits, New York, NY · thewinebowgroup.com



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
Bottles produced of this wine:	60,000

WINEMAKING & AGING

Varietal composition:	100% Malbec
Prefermentation technique:	Cold maceration
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
Length of maceration:	28-30 days
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

ANALYTICAL DATA

Alcohol:	13.5 %
pH level:	3.5
Residual sugar:	1.8 g/L
Acidity:	6.0 g/L