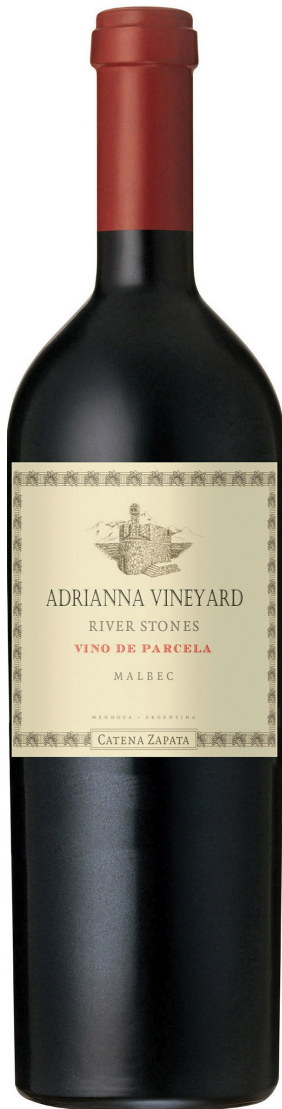




BODEGA CATENA ZAPATA

*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 Zapata Adrianna Vineyard River Stones Malbec 2014

#### 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

Over the years, Nicolás Catena Zapata discovered the influence altitude has on fruit quality. As one climbs the altitudes of the Andes the average temperature decreases and the amplitude between day and night temperatures increases. Named after Nicolás Catena Zapata's youngest daughter, the Adrianna Vineyard is located at almost 5,000 feet elevation in Mendoza. The soils in this 1.4 hectare parcel are filled with scattered limestone and marine deposits that covered the region millions of years ago.

#### WINE PRODUCTION

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

#### VINEYARD & PRODUCTION INFO

Production area/appellation:	Valle de Uco
Vineyard name:	Adrianna Vineyard
Vineyard size:	288 acres
Soil composition:	Calcareous and Silty-Loam
Training method:	VSP
Elevation:	4,500 feet
Vines/acre:	1800
Year vineyard planted:	1992
Average Vine Age:	22
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
Time on its skins:	8 days
Fermentation container:	Barrels
Length of alcoholic fermentation:	17 days
Maceration technique:	Punchdown
Malolactic fermentation:	Full
Type of aging container:	Barriques and Barrels
Size of aging container:	500 L
Type of oak:	French
Length of aging before bottling:	2 years
Length of bottle aging:	2 years

#### ANALYTICAL DATA

Alcohol:	13.5 %
pH level:	3.6
Residual sugar:	1.8 g/L
Acidity:	6.5 g/L
Dry extract:	35.0 g/L

