



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 Fortuna Terrae Malbec 2014

WINE DESCRIPTION

Fortuna Terrae means luck of the land in Latin, and indeed, the vines from this parcel of the Adrianna Vineyard are lucky. The loamy soils are home to many varieties of native grasses which prevent erosion and attract insects, singing birds and mountain foxes. Because of the freshness imparted by the deep soils and high altitude, the wines of Fortuna Terrae have optimal acidity and delicate flower aromas. It is best to enjoy this wine a few years or decades after harvest.

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.

TASTING NOTES

Descriptors: very aromatic, spicy black fruit, moderate acidity, rounded and smooth.

VINEYARD & PRODUCTION INFO

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|------------------------------|---------------------------|
| Production area/appellation: | Valle de Uco |
| Vineyard name: | Adrianna Vineyard |
| Vineyard size: | 296 acres |
| Soil composition: | Calcareous and Silty-Loam |
| Training method: | VSP |
| Elevation: | 4,400 feet |
| Vines/acre: | 1800 |
| Exposure: | Northwestern |
| Year vineyard planted: | 1992 |
| Average Vine Age: | 22 |

WINEMAKING & AGING

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|-----------------------------------|------------------------|
| Varietal composition: | 100% Malbec |
| Length of alcoholic fermentation: | 16 days |
| Fermentation temperature: | 77-86 °F |
| Maceration technique: | Punchdown |
| Length of maceration: | 8-12 days |
| Malolactic fermentation: | Full |
| Type of aging container: | Barriques and Barrels |
| Size of aging container: | 225 L - 500 L - 2200 L |
| Age of aging container: | Two years |
| Type of oak: | French |
| Length of aging before bottling: | 24 months |
| Length of bottle aging: | 24 months |

ANALYTICAL DATA

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|-----------------|----------|
| Alcohol: | 13.5 % |
| pH level: | 3.6 |
| Residual sugar: | 2.0 g/L |
| Acidity: | 6.8 g/L |
| Dry extract: | 33.0 g/L |

