



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 Cabernet Sauvignon 2016

WINE DESCRIPTION

In the mid-nineties, in an effort to produce a super-premium wine, the winemaking team of Catena began an in-depth investigation into the yields from specially selected, high altitude vineyards, identifying the individual rows that produce the best fruit. Catena Alta is an assemblage of these historic rows within the Catena family's estate vineyards. The blend of these rows, like the blend of musical notes that compose a symphony, creates a wine that is layered and complex, concentrated yet nuanced.

Before the world recognized Argentina as "Malbec Country," Bodega Catena Zapata was known for its old world style Cabernet Sauvignon born in the clay soils of Agrelo. The family cherishes its historic Cabernet Sauvignon vineyards in Agrelo and Tupungato particularly for the ageability and classic varietal characteristics of the wines produced from their grapes.

Catena Alta Cabernet Sauvignon is sourced from Block 3 of the La Pirámide Vineyard in the Agrelo district of Luján de Cuyo, Block 2 of the Domingo Vineyard in the Villa Bastías district of Tupungato, and Block 2 of the Nicasia Vineyard in the Altamira district of San Carlos in the southern end of the Uco Valley.

TASTING NOTES

The Catena Cabernet Sauvignon shows a dark ruby color with violet tones. On the nose, it offers intense aromas of ripe raspberries, and cassis with notes of pepper and clove. On the palate, it is full-bodied and rich and displays layers of black currant and black raspberry with notes of cedar, tobacco and leather. This Cabernet Sauvignon is an elegant wine with silky tannins that provide structure and a long and persistent finish.

FOOD PAIRING

Pair this Cabernet with red meats like steak or lamb, demi-glace sauces, or with Chateaubriand for an elegant and special dinner.

VINEYARD & PRODUCTION INFO

Production area/appellation:	Rio Mendoza
Vineyard name:	Lot 3, La Piramide Vineyard, Agrelo, Luján de Cuyo.
Soil composition:	Sandy-Loam
Training method:	VSP
Elevation:	3,117-3,675 feet
Yield/acre:	1.2 tons
Exposure:	Northwestern
Harvest time:	Mid-April
First vintage of this wine:	1994
Bottles produced of this wine:	60,000

WINEMAKING & AGING

Varietal composition:	90% Cabernet Sauvignon and 10% Cabernet Franc
Fermentation container:	Barriques and Barrels
Length of alcoholic fermentation:	16-35 days
Maceration technique:	Punchdown
Length of maceration:	30 days days
Malolactic fermentation:	Yes
Type of aging container:	Barriques
Size of aging container:	225 L
Age of aging container:	New-Two years
Type of oak:	French
Length of aging before bottling:	18 months
Length of bottle aging:	24 months

