



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 Nicasia Vineyard Malbec 2014

ABOUT THE VINEYARD

The Nicasia vineyard is a small, specially selected number of rows in Lot 1 of the Catena family's Altamira vineyard. Planted in 1996, the Malbec vine are on own roots and part of a massal population from the Catena family's historic, 80 year old Angelica vineyard. Early shoot removal in September and a cluster thinning on December lead to an extremely low yield of 1.2 tons per acre.

WINE PRODUCTION

With veraison taking place on January, water restriction was implemented to maintain vine water content and stop secondary shoot growth. Leaf thinning in March on the eastern side of the rows allowed the fruit to bask in the softer, early morning sunlight. Harvested in April, vines enjoyed an extremely long, 87 day window from veraison to harvest. A plant by plant selection process means only the highest quality fruit becomes part of this exceptional Malbec.

TASTING NOTES

Catena Zapata Nicasia Vineyard Malbec is dark violet, with aromas of ripe black-and-red currant, raspberries and an elegant touch of french oak. Very complex and expressive palate, with a creamy violet flavor with ripe blueberries, cassis, vanilla and spicecake.

FOOD PAIRING

Pairs well with roasted veal, shiitake mushrooms, and beef tenderloin.

VINEYARD & PRODUCTION INFO

Production area/appellation:	Valle de Uco
Vineyard name:	Nicasia Vineyard, Altamira en La Consulta, Lot 1
Vineyard size:	100 acres
Soil composition:	Rocky and Silty-Loam
Training method:	VSP
Elevation:	3,593 feet
Vines/acre:	2200
Yield/acre:	1.2 tons
Exposure:	Northwestern
Year vineyard planted:	1996
Harvest time:	April
First vintage of this wine:	2004

WINEMAKING & AGING

Varietal composition:	100% Malbec
Prefermentation technique:	Cold maceration- 10% whole cluster
Time on its skins:	5-8 days
Fermentation container:	Vertical open Barriques & small steel tanks
Length of alcoholic fermentation:	17 days
Fermentation temperature:	77 - 86 °F
Maceration technique:	Punchdown
Length of maceration:	28 days
Malolactic fermentation:	Full
Type of aging container:	Barriques
Size of aging container:	225 L
Age of aging container:	100% New
Type of oak:	French oak
Length of aging before bottling:	18 months
Length of bottle aging:	24 months

ANALYTICAL DATA

Alcohol:	13.6 %
pH level:	3.5
Residual sugar:	1.8 g/L
Acidity:	6.5 g/L



