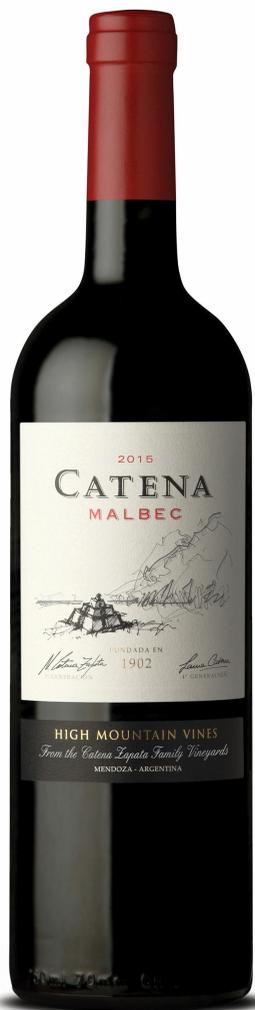




BODEGA CATENA ZAPATA

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 Malbec 2017

WINE DESCRIPTION

This Catena Malbec is sourced and blended from the family's high-altitude vineyards in Maipú, Lujan de Cuyo, Tupungato and San Carlos. Each vineyard is specifically farmed in preparation for its role in the final blend. 80-year-old vines in Lunlunta (Maipú) Vineyard lend soft, sweet texture and the lauded Catena cuttings in Agrelo (Luján de Cuyo) Vineyard add notes of spice. The cold nights in Altamira (San Carlos) Vineyard lend bright, crisp acidity and the intense sunshine in Gualtallary (Tupungato) Vineyard give explosive floral aromatics and concentrated structure. This combination of different vineyard components results in a wine with heightened complexities and unique character that has natural balance, concentration and a distinct varietal identity.

TASTING NOTES

The Catena Malbec presents a deep violet color with purple reflections. This microclimate blend of four unique vineyards offers intense aroma, soft texture and concentrated flavor. Deep aromas of ripe red and dark fruits are joined by delicate violet and lavender notes, with traces of vanilla and mocha. A rich, concentrated mouthfeel is highlighted by flavors of blueberries and blackberries with a touch of leather and cinnamon. The wine has well-integrated tannins, bright acidity and a flinty minerality that provides exceptional length to the finish.

FOOD PAIRING

Pair with roast turkey, grilled steak, salmon, and pasta with red sauce.

VINEYARD & PRODUCTION INFO

Vineyard name:	The Lunlunta, Agrelo, Altamira en La Consulta, and Gualtallary vineyards
Soil composition:	Depending on site - clay, sand and limestone, calcareous deposits and surface stones
Training method:	VSP
Elevation:	2,822, 3,084, 3,871, 4,921 feet
Vines/acre:	2,200
Exposure:	Northwestern
Year vineyard planted:	Various
First vintage of this wine:	1994
Bottles produced of this wine:	780,000

WINEMAKING & AGING

Varietal composition:	100% Malbec
Fermentation container:	Barriques
Length of alcoholic fermentation:	32 days
Fermentation temperature:	75 - 80 °F
Maceration technique:	Racking, Punchdown, and Pumpovers
Malolactic fermentation:	Yes
Type of aging container:	Barriques
Size of aging container:	225 L
Age of aging container:	35% New
Type of oak:	American and French
Length of aging before bottling:	14 months

