



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 Vista Flores Cabernet Sauvignon 2015

#### WINE DESCRIPTION

Family vintners for over 100 years, the Catenas are recognized internationally for their pioneering role in high-altitude viticulture and in leading Argentina's Malbec revolution. In the 1950s, Don Domingo began sourcing Cabernet from the historic vineyards in of Vista Flores in Tunuyán. Domingo prized the region's Cabernet above all others from its dark color and structured tannins. Catena Cabernet Appellation Vista Flores is a wine with a pure expression of this unique terroir. 30-year-old vines give red and black fresh fruits flavors, sweet texture and character. Cold nights lend bright, crisp acidity and the intense sunshine give explosive floral aromatics and concentrated structure.

#### WINE PRODUCTION

This wine goes through cold maceration for 3 days at 50°F (10°C). The juice is then fermented for 20 days with a post-fermentation maceration of 10 days. 12 months in barrel. Barrel selection varies depending on vineyard and vintage, 85% French (20% new), 15% American (15% new) oak.

#### 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, clove, and a touch of cedar. On the palate, it is full-bodied and rich and displays layers of black currant and black raspberry with notes of cedar and oregano. 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 Steak Frites for a simple bistro-style meal.

#### VINEYARD & PRODUCTION INFO

Vineyard name:	Vista Flores, District of Tunuyán
Vineyard size:	25-100 acres
Soil composition:	Clay and Silt
Training method:	VSP
Elevation:	3,117-3,281 feet
Vines/acre:	2,200
Exposure:	Northern
Harvest time:	March 25 - April 18

#### WINEMAKING & AGING

Varietal composition:	100% Cabernet Sauvignon
Fermentation temperature:	75-80 °F
Maceration technique:	Punchdown and Pumpovers
Length of maceration:	20-23 days
Type of aging container:	Barrels
Size of aging container:	225 L
Age of aging container:	New and Old
Type of oak:	French and American
Length of aging before bottling:	12 months
Length of bottle aging:	10 months

#### ANALYTICAL DATA

Alcohol:	13.0 %
pH level:	3.6
Acidity:	5.6 g/L

