



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 Chardonnay 2016

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 Chardonnay from the historic vineyards of Vista Flores in Tunuyán. Domingo prized the region's Chardonnay above all others for its notes of tropical fruit and balanced minerality. Catena Chardonnay Appellation Vista Flores is a wine with a pure expression of this unique terroir.

ABOUT THE VINEYARD

Vista Flores Vineyard (1100m/3608ft). Aluvial origin. Loamy soil, with rounded rocks on the bottom (80% Sand - 10%Clay - 10% Silt).

WINE PRODUCTION

This wine goes through cold settling for 12 hours in stainless steel tanks at 41°F (5°C). The juice is then fermented for 25 days in Stainless steel tank and 225 L french oak barrels at 57-64°F (14-18°C). Minimum battonage program for 6 hours. Partial malolactic fermentation. Aged for 9 months in 35% new, French oak.

TASTING NOTES

The extraordinary vineyard produces honey and tropical fruit flavors while lending notes of citrus, pears, peaches, and white flowers with a strong minerality and a delicatened note of vanilla. The mouthfeel is clean, with a fresh, clean acidity.

FOOD PAIRING

This wine would be a fantastic companion a variety of poultry dishes, dishes finished with a Nantua sauce, or to a rich seafood dish like Shrimp and Herb Risotto

VINEYARD & PRODUCTION INFO

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

WINEMAKING & AGING

Varietal composition:	100% Chardonnay
Fermentation container:	Stainless steel tanks
Maceration technique:	Battonage
Malolactic fermentation:	Partial
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:	9 months
Length of bottle aging:	12 months

ANALYTICAL DATA

Alcohol:	13.0 %
pH level:	3.3
Acidity:	6.0 g/L

