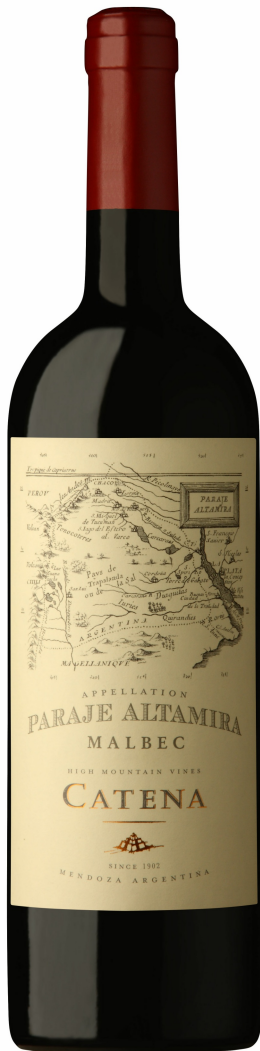




BODEGA CATENA ZAPATA

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 Appellation Paraje Altamira Malbec 2016

WINE DESCRIPTION

Family vintners for over 100 years, the Catena's are recognized internationally for their pioneering role in high-altitude viticulture and in leading Argentina's Malbec revolution. In the 1950s, Don Domingo Catena began sourcing Malbec from the vineyards of Altamira in the Uco Valley.

ABOUT THE VINEYARD

Altamira Vineyard: aluvial origin. Loamy soil, with rounded rocks on the bottom. 80%Sand-10%Clay-10%Silt

WINE PRODUCTION

Prefermentation

Do you use any prefermentation techniques? Yes

If yes, what type? cold maceration

For how long? Hours? 5 days

Prefermentation container: Stainless steel tank

Prefermentation temperature: Under 10°C

Alcoholic Fermentation

Fermentation container: Stainless steel tank

Length of alcoholic fermentation: 16 days

Fermentation temperature: 27° - 30° C

Maceration technique: Pump over, punch down, delestage

Length of maceration: 10 days

Is malolactic fermentation carried out? Yes

If yes, partial or full? Full

TASTING NOTES

The 2016 Catena Malbec Appellation Altamirais an elegant, mineral, slightly spicy Malbec with a deep texture and flavors born of the combination of intense sunlight and cool nights.

FOOD PAIRING

Perfect paired with meat, fish, fowl and vegetarian dishes

VINEYARD & PRODUCTION INFO

Production area/appellation:	Valle de Uco
Vineyard name:	Altamira
Vineyard size:	75 acres
Soil composition:	Clay-Loam, Silty-Loam, and Sandy-Loam
Training method:	VSP
Elevation:	3,613 feet
Vines/acre:	1800
Yield/acre:	2.8 tons
Exposure:	Northwestern
Year vineyard planted:	1996
Average Vine Age:	21
Harvest time:	March 18-April 20
First vintage of this wine:	2006

WINEMAKING & AGING

Varietal composition:	100% Malbec
Prefermentation technique:	Cold maceration
Fermentation container:	Stainless steel tanks
Length of alcoholic fermentation:	16 days
Fermentation temperature:	28 °F
Maceration technique:	Pumpovers
Length of maceration:	10 days
Malolactic fermentation:	Yes
Type of aging container:	Barrels
Size of aging container:	225
Age of aging container:	New
Type of oak:	French

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Length of aging before bottling:	12 months
Length of bottle aging:	10 months

ANALYTICAL DATA

Alcohol:	13.0 %
pH level:	3.7
Residual sugar:	2.0 g/L
Acidity:	5.8 g/L