



PRODUCER PROFILE

Estate owned by: Nicolás Catena
Winemaker: Alejandro Vigil
Total acreage under vine: 900
Estate founded: 1902
Winery production: 4,800 Bottles
Region: Mendoza
Country: Argentina

Catena Zapata Adrianna Vineyard River 2020

WINE DESCRIPTION

The River Stones sector of Adrianna is planted in the path of a dried river filled with white stones covered with lime - limestone. These stones make for optimal drainage and extreme temperatures because the stones absorb the heat and moderate the nights but also function like ice cubes after a very cold night. Stony soil Malbecs tend to be extremely aromatic, rich and luxurious, just like the River Stones Malbec from Adrianna.

Over the years, Nicolás Catena Zapata discovered the influence altitude has on fruit quality. As one climbs the altitudes of the Andes the average temperature decreases and the amplitude between day and night temperatures increases. Named after Nicolás Catena Zapata's youngest daughter, the Adrianna Vineyard is located at almost 5,000 feet elevation in Mendoza. The soils in this 1.4 hectare parcel are filled with scattered limestone and marine deposits that covered the region millions of years ago.

TASTING NOTES

Descriptors: floral, exuberant, lengthy smooth tannins, metallic.

FOOD PAIRING

Grilled meat.

VINEYARD & PRODUCTION INFO

Vineyard name:	Adrianna Vineyard
Vineyard size:	288
Soil composition:	Calcareous and Silty-Loam
Training method:	VSP
Elevation:	4,500 feet
Vines/acre:	1800
Exposure:	Northwestern
Year vineyard planted:	1992
Harvest time:	Third week of April
First vintage of this wine:	2011
Bottles produced of this wine:	4,800
Average Wine Age:	22

WINEMAKING & AGING

Varietal composition:	100% Malbec
Fermentation container:	Barrels
Length of alcoholic fermentation:	17 days
Maceration technique:	Punchdown
Malolactic fermentation:	Full
Type of aging container:	Barriques and Barrels
Size of aging container:	500 L
Type of oak:	French
Length of aging before bottling:	2 years
Length of bottle aging:	2 years
Prefermentation technique:	Cold maceration
Time on its skins:	8 days

ANALYTICAL DATA

Alcohol:	14%
pH level:	3.6
Acidity:	6.9 g/L