



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 2021

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.

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

TASTING NOTES

Catena Malbec Appellation Altamira is 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:	Paraje Altamira
Vineyard size:	75
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
Harvest time:	March 18-April 20
First vintage of this wine:	2006
Average Wine Age:	21

WINEMAKING & AGING

Varietal composition:	100% Malbec
Fermentation container:	Stainless steel tanks
Length of alcoholic fermentation:	16 days
Fermentation temperature:	80 °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
Length of aging before bottling:	12 months
Length of bottle aging:	10 months
Prefermentation technique:	Cold maceration

ANALYTICAL DATA

Alcohol:	13.4%
pH level:	3.5
Acidity:	6.15 g/L