



## PRODUCER PROFILE

Estate owned by: Nicolás Catena  
Winemaker: Alejandro Vigil  
Total acreage under vine: 900  
Estate founded: 1902  
Winery production: 6000 Bottles  
Region: Mendoza  
Country: Argentina

## Catena Zapata Adrianna Vineyard White Stones 2021

### WINE DESCRIPTION

White Stones Chardonnay comes from a select 27 rows within Block 1 of the Adrianna Vineyard. The wine is then fermented in French oak barrels at low temperatures to preserve the aromatics. A little over two-thirds of the wine undergoes malolactic fermentation. The name refers to the gravelly ground beneath the vines, which is covered with oval, white stones.

"White Stones" makes reference to a spot of vines that is completely covered with oval stones covered with a thin white layer of calcium. This oval white stones deposits found on the creek bed area are the result of an alluvium that came down the mountain eroding the original stones and making them rounded.

Cold settling for 12 hours in stainless steel tanks at 6° C. Fermentation in French oak barrels for 45 - 95 days at 16°C. Battonage. Partial malolactic fermentation. Aged for 12-16 months in 2nd, 3d and 4th use French oak barrels.

### TASTING NOTES

Delicate aroma with mineral notes and white flowers, in the mouth it is a wine of great elegance, with delicious flavors of jasmine and white peach, gently intertwined with a fresh mineral side. It has a lively and refreshing acidity with a long, lingering finish.

### VINEYARD & PRODUCTION INFO

Production area/appellation:	Gualtallary
Vineyard name:	The Adrianna Vineyard (Block 1)
Soil composition:	Stony
Training method:	VSP
Elevation:	4,575 feet
Exposure:	Northwestern
Year vineyard planted:	1992
Harvest time:	March - April
Bottles produced of this wine:	6000

### WINEMAKING & AGING

Varietal composition:	100% Chardonnay
Fermentation container:	Barriques
Malolactic fermentation:	Yes
Type of aging container:	Barrels
Size of aging container:	225 L
Type of oak:	French

### ANALYTICAL DATA

Alcohol:	12.6%
pH level:	3.1
Acidity:	7.95 g/L