



PRODUCER PROFILE

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

Catena Zapata Malbec Argentino 2021

WINE DESCRIPTION

Catena Zapata Malbec Argentino is made from a meticulous vine selection in the best lots of the Catena family's estate vineyards. These Zapata vines are carefully hand tended and produce extremely low yields. The grapes are micro-fermented in new French oak barrels and the wine is then aged for 24 months in new French oak. This wine is made in very limited quantities.

TASTING NOTES

The Catena Zapata Malbec Argentino shows a saturated dark violet color with ruby reflections; the nose offers cassis, blueberries and violets, along with a strong suggestion of soil tones. It combines density and sweetness on the one hand, with gripping, lightly saline flavors of mocha, dark berries, spice, and minerals; a palate-staining finish dominated by sweet black and blue fruits.

FOOD PAIRING

Pairs well with lamb chops, beef tenderloin, and goat cheese.

VINEYARD & PRODUCTION INFO

Vineyard name:	Angelica Vineyard (Lulunta district) and Nicasia Vineyard (Altamira district)
Soil composition:	Sand, Gravel, Stony, and Clay-Loam
Training method:	VSP
Elevation:	3,018-3,593 feet
Vines/acre:	2200
Yield/acre:	1.2 tons
Exposure:	Northwestern
Year vineyard planted:	1992-1996
Harvest time:	March - April
First vintage of this wine:	2004

WINEMAKING & AGING

Varietal composition:	100% Malbec
Fermentation container:	Vertical open barrels & small stainless steel tanks
Length of alcoholic fermentation:	30-32 days
Fermentation temperature:	82.4 - 86 °F
Maceration technique:	Manual punching down
Malolactic fermentation:	Yes
Type of aging container:	Barrels
Size of aging container:	225 L
Age of aging container:	100% New
Type of oak:	French oak
Length of aging before bottling:	24 months
Length of bottle aging:	12 - 18 months

ANALYTICAL DATA

Alcohol:	13.9%
pH level:	3.5
Acidity:	6.15 g/L