



PRODUCER PROFILE

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

Catena Alta Chardonnay 2010

WINE DESCRIPTION

In the mid-nineties, in an effort to produce a super-premium wine, the winemaking team of Catena began an in-depth investigation into the yields from specially selected, high altitude vineyards, identifying the individual rows that produce the best fruit. Catena Alta is an assemblage of these historic rows within the Catena family's estate vineyards. The blend of these rows, like the blend of musical notes that compose a symphony, creates a wine that is layered and complex, concentrated yet nuanced. The Catena Alta Chardonnay is produced from two of the Catena family vineyards – the Adrianna Vineyard at almost 5,000 feet elevation and the Domingo Vineyard at 3,700 feet elevation. The Adrianna Vineyard's calcareous soils and cool climate are ideal for growing Chardonnay. The fruit from Adrianna has a purity of flavors and a minerality that is particular to this vineyard and cannot be found anywhere else in Mendoza. Nearby, the gravel-covered, loamy soils of the Domingo Vineyard produce grapes that contribute white peach and citrus notes to the wine. This Chardonnay is 100% barrel fermented in French oak with a little more than two-thirds of the wine undergoing malolactic fermentation.

TASTING NOTES

The Catena Alta Chardonnay shows an intense yellow color with golden highlights. The nose offers ripe white fruit aromas such as pears and peaches that are interwoven with delicate citrus and floral notes, such as Jasmine. The palate shows rich and concentrated ripe pear, apple and apricot flavors with a light note of minerality. The wine finishes long and complex with crisp, mineral acidity.

FOOD PAIRING

Pair this full-bodied Chardonnay with full-bodied fish like sockeye salmon and tuna, any dish featuring Mousseline sauce, or an old-school classic like Lobster Thermidor.

VINEYARD & PRODUCTION INFO

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| Vineyard name: | The Adrianna (Block 1) and Domingo (Block 7) Vineyards |
| Vineyard size: | 296 |
| Soil composition: | Depending on vineyard - Sandy loam with calcareous layer, sandy limestone with clay, surface stones |
| Training method: | VSP |
| Elevation: | 3,675-4757 feet |
| Vines/acre: | 2200 |
| Yield/acre: | 1.2 ton tons |
| Exposure: | Northwestern |
| Year vineyard planted: | 1992 |
| Harvest time: | March - April |
| First vintage of this wine: | 1995 |

WINEMAKING & AGING

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|-----------------------------------|--------------------|
| Varietal composition: | 100% Chardonnay |
| Fermentation container: | French oak barrels |
| Length of alcoholic fermentation: | 50 days |
| Maceration technique: | Battonage |
| Malolactic fermentation: | Yes |
| Type of aging container: | Barriques |
| Size of aging container: | 225 L |
| Age of aging container: | 45% New |
| Type of oak: | French oak |
| Length of aging before bottling: | 14 months |

ANALYTICAL DATA

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| Alcohol: | 14% |
| pH level: | 3.25 |
| Acidity: | 6.1 g/L |