



CATENA ZAPATA
SINCE 1902



PRODUCER PROFILE

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

Catena Alta Malbec 2012

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.

Nicola Catena planted his first Malbec vineyard in Mendoza in 1902. His grandson, Nicolás Catena, is known as the man who revolutionized Argentine wine and introduced high altitude Malbec to the world. The historic Catena Zapata vineyards are planted with the Catena family's proprietary selection of Malbec vines: the Catena Cuttings. Catena Alta Malbec is sourced from Block 18 of the Angélica Vineyard in Lunlunta, Block 4 of the La Pirámide Vineyard in Agrelo, Block 1 of the Nicasia Vineyard in the Altamira district of San Carlos and Blocks 3 & 9 of the Adrianna Vineyard in Gualtallary.

TASTING NOTES

Catena Alta Malbec is deep violet in color with indigo highlights. The nose has aromas of ripe red and black berry fruits with notes of violets and lavender and hints of leather and a touch of spices. The wine is full-bodied and rich, with sweet tannins and a smooth structure, offering multiple layers of blackberries and black currant with hints of licorice, vanilla, and black pepper. This wine's lengthy finish shows beautiful minerality with fine tannins and lively acidity.

FOOD PAIRING

This Malbec would be absolutely wonderful with a variety of grilled meats but especially with more full-flavored dishes like Barbecued Leg of Lamb or Roasted Baby Goat.

VINEYARD & PRODUCTION INFO

Vineyard name:	The Angélica, La Pirámide, Nicasia and Adrianna vineyards
Vineyard size:	N/A
Soil composition:	Sandy-Loam
Training method:	VSP
Elevation:	3,018-4,757 feet
Vines/acre:	2200
Yield/acre:	1.2 ton tons
Exposure:	Northwestern
Harvest time:	March - April
First vintage of this wine:	1996

WINEMAKING & AGING

Varietal composition:	100% Malbec
Fermentation container:	Small format fermentation, French oak barrels, stainless steel tanks
Length of alcoholic fermentation:	10 - 35 days
Fermentation temperature:	80 °F
Maceration technique:	Manual Punching Down
Malolactic fermentation:	Yes
Type of aging container:	Barriques
Size of aging container:	225 L
Age of aging container:	70% New
Type of oak:	French oak
Length of aging before bottling:	18 months
Length of bottle aging:	24 months

ANALYTICAL DATA

Alcohol:	14%
pH level:	3.7
Residual sugar:	1.8 g/L
Acidity:	5.6 g/L