



PRODUCER PROFILE

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

Catena Appellation Agrelo Cabernet Sauvignon 2017

WINE DESCRIPTION

The Mendoza Province is Argentina's most important winemaking region. Withing the Mendoza appellation there are distince sub-appellations. Through extrordinary diversity in soil quality, altitude and climate, mendoza's sub appellations/IGs are essential in defining the terroir of Argentine wine. Wines labeled from a particular appellation/IG must be sources 100% from vineyards in the specific IG.

TASTING NOTES

The 2017 Catena Appellation Cabernet Sauvignon Agrelo presents purple color with ruby red reflections. The nose shows intense aromas of ripe red fruit flavors interwoven with spices notes like black pepper, thyme, curry, with layers of cedar. The mouthfeel is rich with layers of cassis flavors and notes of black pepper, clove, leather and tobacco. The finish is bright and fresh with finely grained tannins.

FOOD PAIRING

This very special single vineyard Cabernet is best paired with a thick rib-eye steak or roast leg of lamb. The wine also pairs well with mushroom dishes and salty and fatty smoked meats.

VINEYARD & PRODUCTION INFO

Vineyard name:	Agrelo, district of Lujan de Cuyo
Vineyard size:	250
Soil composition:	Clay, Silt, and Sand
Training method:	VSP
Elevation:	2,970 feet
Vines/acre:	2,200
Yield/acre:	2.8 tons
Exposure:	Northwestern
Harvest time:	March - April
First vintage of this wine:	2007

WINEMAKING & AGING

Varietal composition:	100% Cabernet Sauvignon
Fermentation container:	Stainless steel tanks
Length of alcoholic fermentation:	15 days days
Fermentation temperature:	80 °F
Maceration technique:	Punchdown and Pumpovers
Length of maceration:	30 days days
Malolactic fermentation:	Yes
Type of aging container:	Barriques
Age of aging container:	New
Type of oak:	French
Length of aging before bottling:	12 months
Length of bottle aging:	12 months

ANALYTICAL DATA

Alcohol:	13.5%
pH level:	3.6
Residual sugar:	2 g/L
Acidity:	5.5 g/L