



## PRODUCER PROFILE

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

## Catena Appellation Paraje Altamira Malbec 2017

### WINE DESCRIPTION

Family vintners for over 100 years, the Catena's are recognized internationally for their pioneering role in high-altitude viticulture and in leading Argentina's Malbec revolution. In the 1950s, Don Domingo Catena began sourcing Malbec from the vineyards of Altamira in the Uco Valley.

Altamira Vineyard: alluvial origin. Loamy soil, with rounded rocks on the bottom. 80%Sand-10%Clay-10%Silt

### TASTING NOTES

The 2016 Catena Malbec Appellation Altamira is an elegant, mineral, slightly spicy Malbec with a deep texture and flavors born of the combination of intense sunlight and cool nights.

### FOOD PAIRING

Perfect paired with meat, fish, fowl and vegetarian dishes

### VINEYARD & PRODUCTION INFO

Vineyard name:	Altamira
Vineyard size:	75
Soil composition:	Clay-Loam, Silty-Loam, and Sandy-Loam
Training method:	VSP
Elevation:	3,613 feet
Vines/acre:	1800
Yield/acre:	2.8 tons
Exposure:	Northwestern
Year vineyard planted:	1996
Harvest time:	March 18-April 20
First vintage of this wine:	2006
Average Wine Age:	21

### WINEMAKING & AGING

Varietal composition:	100% Malbec
Fermentation container:	Stainless steel tanks
Length of alcoholic fermentation:	16 days
Fermentation temperature:	80 °F
Maceration technique:	Pumpovers
Length of maceration:	10 days
Malolactic fermentation:	Yes
Type of aging container:	Barrels
Size of aging container:	225
Age of aging container:	New
Type of oak:	French
Length of aging before bottling:	12 months
Length of bottle aging:	10 months
Prefermentation technique:	Cold maceration

### ANALYTICAL DATA

Alcohol:	13.5%
pH level:	3.7