



PRODUCER PROFILE

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

Catena Chardonnay 2014

WINE DESCRIPTION

For over four generations, the Catena family has grown vines in the foothills of the Andes Mountains in Mendoza, Argentina. Laura Catena, great-granddaughter of winery founder Nicola Catena, has created a richly textured Chardonnay blend with floral notes, ripe tropical-fruit flavors, a strong mineral character and excellent acidity. Catena Chardonnay is sourced from three of the family's vineyards in Luján de Cuyo and Tupungato. In Agrelo, in Luján de Cuyo, the La Pirámide Vineyard grapes lend the wine ripe citrus and stone fruit aromas and flavors. Fruit from the Domingo Vineyard in the Villa Bastias district of Tupungato emphasizes those stone fruit flavors and gives the wine its rich texture and mouthfeel. The high-altitude Adrianna Vineyard in the Gualtallary district of Tupungato produces grapes with lively floral notes, a pronounced minerality, and a crisp, cool-climate acidity. From the marriage of these historic parcels emerges a wine of a unique character that has natural balance, concentration, and a distinct varietal identity.

TASTING NOTES

The Catena Chardonnay combines the unique expressions of three high altitude vineyard sites. The wine shows an intense greenish color with yellow notes. The extraordinary combination of these vineyards offer honey and tropical fruit flavors while lending notes of citrus, pears, peaches, and white flowers with a strong minerality and a delicatened note of vanilla. The mouthfeel is clean, with a fresh, clean acidity.

FOOD PAIRING

This wine would be a fantastic companion a variety of poultry dishes, dishes finished with a Nantua sauce, or to a rich seafood dish like Shrimp and Herb Risotto.

VINEYARD & PRODUCTION INFO

Vineyard name:	The Domingo, La Pirámide, and Adrianna vineyards
Soil composition:	Gravel and Stony
Training method:	VSP
Elevation:	3,117-4,757 feet
Vines/acre:	2,200
Yield/acre:	2.5-3 tons
Exposure:	Northwestern
Harvest time:	March-April
First vintage of this wine:	1991

WINEMAKING & AGING

Varietal composition:	100% Chardonnay
Fermentation container:	Barrels and Stainless steel tanks
Maceration technique:	Battonage
Malolactic fermentation:	Partial
Type of aging container:	Barriques
Size of aging container:	225 L
Age of aging container:	New-Two years
Type of oak:	French
Length of aging before bottling:	10 months
Length of bottle aging:	12 months

ANALYTICAL DATA

Alcohol:	13.5%
pH level:	3.2
Residual sugar:	1.8 g/L
Acidity:	6.9 g/L