



PRODUCER PROFILE

Estate owned by: Nicolás Catena
Winemaker: Alejandro Vigil
Total acreage under vine: 900
Estate founded: 1902
Winery production: 780,000 Bottles
Region: Mendoza
Country: Argentina

Catena Malbec 2010

WINE DESCRIPTION

The Catena Malbec is sourced and blended from the family's high-altitude vineyards in Maipú, Luján de Cuyo, Tupungato and San Carlos. Each vineyard is divided into lots that are harvested at different times and are specifically farmed in preparation for their role in the final blend. The old vines in the Angélica Vineyard in the Lunlunta district in Maipú produce grapes that lend soft, sweet texture. The lauded Catena cuttings in the La Pirámide Vineyard in the Agrelo district of Luján de Cuyo add spicy notes to the wine. The cold nights in the Altamira district of San Carlos, where Catena's Nicasia Vineyard is located, help to grow grapes with bright, crisp acidity and the intense sunshine in the Adrianna Vineyard in the Gualtallary district of Tupungato, give the grapes explosive floral aromatics and firm but silky soft tannins. This combination of different vineyard components results in a wine with heightened complexities and unique character that is full-bodied yet balanced, concentrated and complex while retaining true varietal character.

TASTING NOTES

The Catena Malbec presents a deep violet color. This microclimate blend of four unique vineyards offers intense aromas, a soft texture, and concentrated flavor. Deep aromas of ripe red and dark fruits are joined by delicate violet and lavender notes, with traces of vanilla and mocha. A rich, concentrated mouthfeel is highlighted by flavors of blueberries and blackberries with a touch of tart cranberries, sweet spice, and leather. The wine finishes with bright acidity, well-integrated and silky tannins, and a flinty minerality that lingers on the palate.

FOOD PAIRING

The Catena Malbec would be a wonderful complement robust red meat dishes, any agro dulce sauce, or to an earthy dish like Lamb Tagine with Dried Plums.

VINEYARD & PRODUCTION INFO

Vineyard name:	The Lunlunta, Agrelo, Altamira en La Consulta, and Gualtallary vineyards
Soil composition:	Depending on site - clay, sand and limestone, calcareous deposits and surface stones
Training method:	VSP
Elevation:	2,822 - 4,921 feet
Vines/acre:	2,200
Exposure:	Northwestern
Year vineyard planted:	Various
First vintage of this wine:	1994
Bottles produced of this wine:	780,000

WINEMAKING & AGING

Varietal composition:	100% Malbec
Fermentation container:	Barriques
Length of alcoholic fermentation:	32 days
Fermentation temperature:	75 - 80 °F
Maceration technique:	Racking, Punchdown, and Pumpovers
Malolactic fermentation:	Yes
Type of aging container:	Barriques
Size of aging container:	225 L
Age of aging container:	35% New
Type of oak:	American and French
Length of aging before bottling:	14 months

ANALYTICAL DATA

Alcohol:	13.9%
pH level:	3.7
Residual sugar:	1.8 g/L
Acidity:	5.4 g/L