



## PRODUCER PROFILE

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

## Catena Malbec 2008

### 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 Angélica, La Pirámide, Nicasia and Adrianna vineyards
Soil composition:	Sand and loam
Training method:	VSP
Elevation:	2,850 - 4,856 feet
Vines/acre:	2200
Yield/acre:	2 - 2.8 tons
Exposure:	Northwestern
Year vineyard planted:	Various
Harvest time:	March - April
First vintage of this wine:	1994

### WINEMAKING & AGING

Varietal composition:	100% Malbec
Fermentation container:	Stainless steel tank
Length of alcoholic fermentation:	32 days
Fermentation temperature:	75 - 80 °F
Maceration technique:	Pump over, Punch down, Delestage
Length of maceration:	32 days
Malolactic fermentation:	Yes
Type of aging container:	Barriques
Size of aging container:	255 L
Age of aging container:	35% New
Type of oak:	French & American oak
Length of aging before bottling:	16 months
Length of bottle aging:	10 months

### ANALYTICAL DATA

Alcohol:	13.8%
pH level:	3.7
Acidity:	5.4 g/L