



PRODUCER PROFILE

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

Catena Vista Flores Malbec 2015

WINE DESCRIPTION

Family vintners for over 100 years, the Catenas are recognized internationally for their pioneering role in high-altitude viticulture and in leading Argentina's Malbec revolution. In the 1950s, Don Domingo began sourcing Malbec from the historic vineyards in of Vista Flores in Tunuyán. Domingo prized the region's Malbec above all others from its dark color and structured tannins. Catena Malbec Appellation Vista Flores is a wine with a pure expression of this unique terroir. 30-year-old vines give red and black fresh fruits flavors, sweet texture and character. Cold nights lend bright, crisp acidity and the intense sunshine give explosive floral aromatics and concentrated structure.

TASTING NOTES

The Catena Malbec Appellation Vista Flores shows a dark violet color with black reflections. The nose offers ripe, concentrated dark and red fruit aromas with delicate floral notes of lavender and violet, and mocha. The mouthfeel is rich and full with notes of sweet spice and a touch of leather. The finish presents soft, well-integrated tannins with bright, crisp acidity that gives the wine exceptional length.

FOOD PAIRING

Catena Malbec Appellation Vista Flores is an ideal pairing to grilled steaks and would be a wonderful complement hearty meat dishes with lamb and pork.

VINEYARD & PRODUCTION INFO

Vineyard name:	Vista Flores, District of Tunuyán
Vineyard size:	25-100
Soil composition:	Clay, Silt, and Sand
Training method:	VSP
Elevation:	3,117-3,281 feet
Vines/acre:	2,200
Yield/acre:	5-7 tons
Exposure:	Northern
Harvest time:	March 25 - April 18
First vintage of this wine:	2006

WINEMAKING & AGING

Varietal composition:	100% Malbec
Fermentation container:	Stainless steel tanks
Length of alcoholic fermentation:	23 days
Fermentation temperature:	75 - 80 °F
Maceration technique:	Punchdown and Pumpovers
Length of maceration:	35 days
Malolactic fermentation:	Yes
Type of aging container:	Barrels
Size of aging container:	225 L
Age of aging container:	New and Old
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%
pH level:	3.6
Residual sugar:	2 g/L
Acidity:	59 g/L