



## PRODUCER PROFILE

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

## Catena Zapata Adrianna Vineyard Mundus Bacillus Terrae 2017

### WINE DESCRIPTION

Mundus Bacillus means 'elegant bacteria' in Latin, and is named in honor of the bacteria that live in the soil in Adrianna Vineyard. Similar to research that has shown that bacteria living inside and outside the human body may help combat cancer and autoimmune disease, it is thought that bacteria living within the plants' roots may be the key to why vines are able to survive in such stressful, extreme conditions as those found in the arid and cold Adrianna Vineyard.

Over the years, Nicolás Catena Zapata discovered the influence altitude has on fruit quality. As one climbs the altitudes of the Andes the average temperature decreases and the amplitude between day and night temperatures increases. Named after Nicolás Catena Zapata's youngest daughter, the Adrianna Vineyard is located at almost 5,000 feet elevation in Mendoza. The soils in this 1.4 hectare parcel are filled with scattered limestone and marine deposits that covered the region millions of years ago.

### TASTING NOTES

Descriptors: tight, high acidity, lots of tannins; ageability.

### FOOD PAIRING

Grilled meat.

### VINEYARD & PRODUCTION INFO

Production area/appellation:	Gualtallary
Vineyard name:	Adrianna Vineyard
Soil composition:	Calcareous and Silty-Loam
Training method:	VSP
Elevation:	4,900 feet
Vines/acre:	1800
Exposure:	Northwestern
Year vineyard planted:	1992
Harvest time:	First week of April
First vintage of this wine:	2011
Average Wine Age:	22

### WINEMAKING & AGING

Varietal composition:	100% Malbec
Length of alcoholic fermentation:	16 days
Fermentation temperature:	77-86 °F
Maceration technique:	Pumpovers
Length of maceration:	8-13 days
Malolactic fermentation:	Full
Type of aging container:	Barriques and Barrels
Size of aging container:	225 L - 500 L - 2200 L
Age of aging container:	Two years
Type of oak:	French
Length of aging before bottling:	24 months
Length of bottle aging:	24 months

### ANALYTICAL DATA

Alcohol:	13.8%
pH level:	3.59
Residual sugar:	1.8 g/L
Acidity:	7.5 g/L