



Catena Zapata Adrianna Vineyard Mundus Bacillus Terrae 2014

WINE DESCRIPTION

Mundus Bacillus Adrianna Malbec is named in honor of the bacteria that live in the soil in Adrianna Vineyard and help our vines survive the stressful high altitude, low nutrient conditions. There are 10 times less nutrients in Adrianna than in places such as Bordeaux, France. Recent studies have shown that rhizobacteria which live in symbiosis with the vines' roots and help the vines absorb nutrients and minerals. These bacteria may be the key to why vines are able to survive in such extreme conditions as those found in this limestone sector of our arid and cold Adrianna Vineyard. We are studying the bacteria in this parcel of Adrianna and have found the bacteria here to be different from those in other parts of the world. Much research in humans has shown that bacteria which live inside and outside our bodies help us combat cancer and autoimmune disease. In a similar way, we think the bacteria that live within the plants' roots are playing an important role in the Malbec we make from this small lot.

Mundus Bacillus means elegant bacteria in Latin, and we think this name is a good fit for the wine because both the bacteria and the wine are indeed elegant.

2 feet topsoil (alluvial & eolic) Calcareous deposits of marine fossils (alluvial) Rocks covered with calcareous (alluvial)

Prefermentation

Do you use any prefermentation techniques? Yes

If yes, what type? cold maceration

For how long? Hours? 6 days

Prefermentation container: oak barrels

Prefermentation temperature: less than 10 °C

Alcoholic Fermentation

Fermentation container: Vertical 225 liter open oak barrels and 500 liter french oak roll-fermentors

Length of alcoholic fermentation: 16 days

Fermentation temperature: 25-30°C

Maceration technique: Rolling - Manual punch downs

Length of maceration: 8-13 days

Is malolactic fermentation carried out? Yes

If yes, partial or full? Full

TASTING NOTES

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

FOOD PAIRING

Grilled meat.

VINEYARD & PRODUCTION INFO

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
Bottles produced of this wine:	4,200
Average Wine Age:	22

WINEMAKING & AGING

Varietal composition:	100% Malbec
Fermentation container:	Barrels
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

PRODUCER PROFILE

Estate owned by: Nicolás Catena
Winemaker: Alejandro Vigil
Total acreage under vine: 900
Estate founded: 1902
Winery production: 4,200 Bottles
Region: Mendoza
Country: Argentina



Length of aging before bottling:	24 months
Length of bottle aging:	24 months
Prefermentation technique:	Cold maceration

ANALYTICAL DATA

Alcohol:	13.5%
pH level:	3.5
Residual sugar:	1.8 g/L
Acidity:	7.5 g/L