



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 White Bones 2017

WINE DESCRIPTION

White Bones Chardonnay comes from select rows within Block 1 of the Adrianna Vineyard. The wine is fermented and aged in French oak barrels with about two-thirds undergoing malolactic fermentation. The name refers to the soil underneath these rows, which is layered with calcareous deposits and limestone as well as fossilized bones – the remnants of a river that used to pass through the region.

"White Bones" makes reference to a spot of vines planted over a patch of gravel on the topsoil, and thick layers of calcareous deposits and limestone in the subsoil. Fossilized animal bones can be found among this layers. This are remains of animals and fish that lived in stream bed area.

TASTING NOTES

The nose lively citrus notes and white stone fruit . The palate is a voluptuous wine with intense flavors of pear, apple and subtle floral and mineral hints . The finish is long and clean with a strong mineral side.

FOOD PAIRING

The is a rich, full-bodied Chardonnay that nonetheless possesses a crisp acidity making it the perfect foil for meatier fish like tuna and swordfish as well as seafood dishes prepared with butter and cream. Try this wine with a dish like Roasted Monkfish with Cardinal Sauce for an unforgettable meal.

VINEYARD & PRODUCTION INFO

Vineyard name:	The Adrianna Vineyard (Block 1)
Vineyard size:	267
Soil composition:	Calcareous, Sand, and Stony
Training method:	VSP
Elevation:	4,575 feet
Vines/acre:	2200
Yield/acre:	1.2 tons
Exposure:	Northwestern
Year vineyard planted:	1992
Harvest time:	March - April
First vintage of this wine:	2009

WINEMAKING & AGING

Varietal composition:	100% Chardonnay
Fermentation container:	Barriques
Length of alcoholic fermentation:	45 days
Fermentation temperature:	60 °F
Maceration technique:	Battonage
Malolactic fermentation:	Yes
Size of aging container:	225L
Type of oak:	French
Length of aging before bottling:	12-16 months

ANALYTICAL DATA

Alcohol:	12.7%
pH level:	3.2