



## 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 2016

#### 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.

#### TASTING NOTES

The White Bones Chardonnay has a bright lemon yellow color in the glass. The nose shows an enticing mélange of apples and pears interwoven with stone fruit notes and vanilla. On the palate, the wine is full-bodied with a rich and concentrated mouthfeel and flavors of ripe Anjou pears, apples, quince, and apricot flavors with hints of vanilla and nuttiness. The overall impression of the wine is one of balance with a bright, clean acidity and lingering finish.

## 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: 26

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
Maceration technique: Battonage
Malolactic fermentation: Yes
Size of aging container: 225L
Type of oak: French
Length of aging before bottling: 12-16 months

