



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 2013

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 Catena Zapata White Bones Chardonnay has a bright lemon yellow color in the glass. The nose shows an excellent mélange of citrus and white fruit notes with vanilla. The mouthfeel is rich and concentrated, showing ripe pear, apple and apricot flavors with salty notes. The finish shows bright, clean acidity and wonderful length.

FOOD PAIRING

This 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:	Barrels
Length of alcoholic fermentation:	35 days
Fermentation temperature:	66 °F
Maceration technique:	Battonage
Malolactic fermentation:	Yes
Type of aging container:	Barrels
Size of aging container:	225L
Type of oak:	French
Length of aging before bottling:	12-16 months