



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 Stones 2017

WINE DESCRIPTION

White Stones Chardonnay comes from a select 27 rows within Block 1 of the Adrianna Vineyard. The wine is then fermented in French oak barrels at low temperatures to preserve the aromatics. A little over two-thirds of the wine undergoes malolactic fermentation. The name refers to the gravelly ground beneath the vines, which is covered with oval, white stones.

"White Stones" makes reference to a spot of vines that is completely covered with oval stones covered with a thin white layer of calcium. This oval white stones deposits found on the creek bed area are the result of an alluvium that came down the mountain eroding the original stones and making them rounded .

TASTING NOTES

Delicate aroma with mineral notes and white flowers, in the mouth it is a wine of great elegance , with delicious flavors of jasmine and white peach , gently intertwined with a fresh mineral side. Wine lively and refreshing acidity with a long, lingering finish .

FOOD PAIRING

This wine pairs well with a variety of more full-flavored fish dishes especially shellfish like shrimp, crab, and lobster. For a special meal try this elegant Chardonnay with Grilled Langoustines with Beurre Blanc.

VINEYARD & PRODUCTION INFO

Vineyard name:	The Adrianna Vineyard (Block 1)
Vineyard size:	267
Soil composition:	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
Type of aging container:	Barrels
Size of aging container:	225 L
Type of oak:	French
Length of aging before bottling:	12-16 months
Length of bottle aging:	12

ANALYTICAL DATA

Alcohol:	12.9%
pH level:	3.2