



## PRODUCER PROFILE

Estate owned by: Nicolás Catena  
Winemaker: Alejandro Vigil  
Total acreage under vine: 900  
Estate founded: 1902  
Region: Mendoza  
Country: Argentina

## Catena Appellation San Carlos Cabernet Franc 2018

### WINE DESCRIPTION

Mendoza Province is Argentina's most important winemaking region with approximately 167,704 hectares (414,405 acres) of vineyards, accounting for 70% of the country's Wine production. Within the Mendoza appellation there are distinct sub-appellations, legally recognized as "Indicaciones Geográficas" (IGs). Through extraordinary diversity in soil quality, altitude, and climate, Mendoza's sub-appellation/IGs are essential in defining the terroir of Argentine wine. Wines labeled from a particular appellation/IG must be sourced 100% from vineyards in the IG.

100% varietal wines blended from vineyards located in El Cepillo, La Consulta and Paraje Altamira, all of them, districts from San Carlos.

### TASTING NOTES

The Catena Cabernet Franc Appellation El Cepillo presents a purple color with red ruby tones. The nose offers elegant aromas of spices, and fresh herbs as thyme and rosemary, red berries, cassis and raspberries, with layers of cedar. The mouthfeel is full and rich with cassis, raspberries flavors and notes of black pepper and oregano. The finish is bright and fresh with finely grained tannins.

### FOOD PAIRING

This versatile wine is fantastic paired with rich meat dishes such as stews and braises, Latin dishes with heat and a little kick such as enchiladas or moles and lamb dishes and tomato based pasta and sauces. Additionally this wine is delicious paired with dark chocolate and berries and also served alongside a cheese plate.

### VINEYARD & PRODUCTION INFO

Production area/appellation:	San Carlos
Vineyard name:	El Cepillo
Vineyard size:	100
Soil composition:	Clay, Silt, and Sand
Training method:	VSP
Elevation:	3,960 feet
Vines/acre:	2,200
Yield/acre:	2.4 tons
Exposure:	Northwestern
Year vineyard planted:	n/a
Harvest time:	April
First vintage of this wine:	2006

### WINEMAKING & AGING

Varietal composition:	100% Cabernet Franc
Fermentation container:	Stainless steel tanks
Length of alcoholic fermentation:	20 days
Fermentation temperature:	80 °F
Maceration technique:	Pumpovers
Length of maceration:	10 days
Malolactic fermentation:	Yes
Type of aging container:	Barriques
Size of aging container:	225 L
Age of aging container:	New
Type of oak:	French
Length of aging before bottling:	12 months
Length of bottle aging:	8 months

### ANALYTICAL DATA

Alcohol:	13.3%
pH level:	3.6
Residual sugar:	1.8 g/L
Acidity:	5.74 g/L