



## 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 2018

### 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 these layers. These are remains of animals and fish that lived in stream bed area. There are many theories about why the grapes coming from these rows have such distinctive floral aromatics with an earthy minerality in the nose and palate. It may be related to the minerals in the soil or to the effects that the calcareous deposits have on root penetration. At this extreme high altitude, the nights are cool, only a few degrees above freezing even in the summer. The night-day temperature difference is between 15 and 20 degrees and the sunlight is more intense because of the altitude.

Cold settling for 12 hours in stainless steel tanks at 6°C. Fermentation in French oak barrels for 45 - 95 days at 16°C. Battonage. Partial malolactic fermentation. Aged for 12-16 months in 2nd, 3d and 4th use French oak barrels.

### 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.

### VINEYARD & PRODUCTION INFO

Production area/appellation:	Gualtallary
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

### WINEMAKING & AGING

Varietal composition:	100% Chardonnay
Maceration technique:	Battonage
Malolactic fermentation:	Yes
Size of aging container:	225L
Type of oak:	French

### ANALYTICAL DATA

Alcohol:	12.6%
pH level:	3.2
Residual sugar:	1.8 g/L
Acidity:	8.3 g/L