



## PRODUCER PROFILE

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

## La Marchigiana Chardonnay 2020

### WINE DESCRIPTION

La Marchigiana honors the natural and sulfite-free homemade wine legacy with this very limited production. In 1898, Nicola Catena arrived in Argentina from Le Marche, Italy, bringing with him the family tradition of creating natural wines, preserved only by their own tannins. It is a "naked wine", in which only the grapes and terroir speak.

Once settled in Argentina, Nicola embraced the practice of fermenting wine in Clay pots. Widely spread in the Cuyo region, this practice dates back to Colonial times where wine was made from Criolla grapes in amphoras and "botijas".

La Marchigiana was Nicola Catena's label, used in the oak barrels containing bulk wine that were sent to Buenos Aires to be sold in the finest restaurants of that time. This label has been hanging at the winery and at Nicolás Catena Zapata's office since Laura and Adrianna Catena were children.

La Marchigiana stands for the women from Le Marche and that is why there is a woman harvesting and handing grapes to a man with a basket on the label.

The style is early 20th century and the label says Bodega y Viñedos Nicolás Catena, because Nicola Catena was made to change his name to Nicolás when he became an Argentine citizen.

Laura observes that it was a smart idea to celebrate women harvesting since her great-grandfather's wife, Ana Mosceta de Catena was also from Le Marche and loved her vines. Because of this, Laura's great-grandfather used to call her his "vine whisperer".

Extremely Low Quantities-US Allocation 50cs

### TASTING NOTES

Complex flavors of dried apple, cider, quince, banana peel and guava rind laced with nutmeg and abundant spice. Fresh, with a marked acidity. Long, creamy buttery finish. Natural, sulfite-free wine. Drink now.

### VINEYARD & PRODUCTION INFO

Vineyard name: Finca Gualtallary, Tupungato  
Soil composition: Gravel and limestone

### WINEMAKING & AGING

Varietal composition: 100% Chardonnay  
Fermentation container: Clay Pots  
Length of alcoholic fermentation: 14 days days  
Fermentation temperature: 70-74 °F  
Malolactic fermentation: Partial  
Fining agent: None  
Type of aging container: Clay Pots  
Prefermentation technique: Cold maceration  
Time on its skins: 288 Days

### ANALYTICAL DATA

pH level: 13.8  
Residual sugar: <1.89 g/L  
Acidity: 3.1 g/L