



PRODUCER PROFILE

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

La Marchigiana Bonarda 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 Limited Production-US Allocation

TASTING NOTES

Concentrated blueberry and dark fruit laced with cedar, tobacco, earth and spice. Medium to full-bodied wine. Complex herbal notes. Finely grained tannins. Balanced, fruity palate. Natural, sulfite-free wine. Drink now.

VINEYARD & PRODUCTION INFO

Vineyard name: Finca La Vendimia, Rivadavia
Soil composition: Loamy, alluvial and eolic

WINEMAKING & AGING

Varietal composition: 100% Bonarda
Fermentation container: Clay Pots
Length of alcoholic fermentation: 19 days
Fermentation temperature: 71-74 °F
Fining agent: Not fined
Type of aging container: Clay Pots
Length of aging before bottling: 8 Months
Time on its skins: 19 days

ANALYTICAL DATA

Alcohol: 12.8%
pH level: 3.5
Residual sugar: 2.37 g/L
Acidity: 6 g/L