



PRODUCER PROFILE

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

Catena Malbec 2019

WINE DESCRIPTION

Catena Malbec is sourced and blended from the family's high-altitude vineyards in Maipú, Lujan de Cuyo, Tupungato and San Carlos. Each vineyard is specifically farmed in preparation for its role in the final blend. 80-year-old vines in Lunlunta (Maipù) Vineyard lend soft, sweet texture and the lauded Catena cuttings in Agrelo (Luján de Cuyo) Vineyard add notes of spice. The cold nights in Altamira (San Carlos) Vineyard lend bright, crisp acidity and the intense sunshine in Gualtallary (Tupungato) Vineyard give explosive floral aromatics and concentrated structure. This combination of different vineyard components results in a wine with heightened complexities and unique character that has natural balance, concentration and a distinct varietal identity.

TASTING NOTES

The Catena Malbec 2019 presents a deep violet color with purple reflections. This microclimate blend of four unique vineyards offers intense aroma, soft texture and concentrated flavor. Deep aromas of ripe red and dark fruits are joined by delicate violet and lavender notes, with traces of vanilla and mocha. A rich, concentrated mouthfeel is highlighted by flavors of blueberries and blackberries with a touch of leather and cinnamon. The wine has well-integrated tannins, bright acidity and a flinty minerality that provides exceptional length to the finish.

FOOD PAIRING

Pair with roast turkey, grilled steak, salmon, and pasta with red sauce.

VINEYARD & PRODUCTION INFO

Vineyard name: The Lunlunta, Agrelo, Altamira en La Consulta, and

Gualtallary wineyards

Soil composition: Depending on site - clay, sand and limestone, calcareous

deposits and surface stones

Training method: VSP

Elevation: 2,822, 3,084, 3,871, 4,921 feet

Vines/acre: 2,200
Exposure: Northwestern
Year vineyard planted: Various
First vintage of this wine: 1994

WINEMAKING & AGING

Varietal composition: 100% Malbec Fermentation container: Barriques
Length of alcoholic fermentation: 32 days
Fermentation temperature: 75 - 80 °F

Maceration technique: Racking, Punchdown, and Pumpovers

Malolactic fermentation:

Type of aging container:

Size of aging container:

Age of aging container:

Type of oak:

Length of aging before bottling:

Yes

Barriques

325 L

35% New

French

14 months

ANALYTICAL DATA

 Alcohol:
 13.5%

 pH level:
 3.65

 Acidity:
 5.65 g/L

