



PRODUCER PROFILE

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

Catena Appellation Luján de Cuyo White Clay 2021

WINE DESCRIPTION

Semillón and Chenin Blanc used to be the two most widely planted white grape varieties in Luján de Cuyo, Mendoza's historical region for premium wines. Semillón came to Argentina in the 19th century and was planted in field blends with Malbec as it was in France. A century ago, the blend of Semillón and Chenin Blanc constituted the classic white wine of Argentina. Catena Appellation White Clay is our modern interpretation of this classic, a wine with intense minerality, good grip on the palate and richly textured.

The Luján de Cuyo Appellation is known for its alluvial, clay-rich soils with rounded rocks on the bottom. The nights are cool in this high-altitude (950m/ 3117 feet) appellation.

This wine, made from 60% Semillón and 40% Chenin Blanc, goes through cold settling for 12 hours at 41°F (5°C) before its 25-day fermentation. After the fermentation, it undergoes a maceration of 6 hours. Before bottling, this wine spends 7 to 8 months in contact with the lees.

TASTING NOTES

Catena Appellation Luján de Cuyo White Clay is deeply aromatic with expressive citrus and peach, minerality, and a rich finish.

FOOD PAIRING

This blend of Semillon and Chenin Blanc pairs well with vegetables, pasta, and grilled white meats.

VINEYARD & PRODUCTION INFO

Production area/appellation:	Luján de Cuyo
Soil composition:	Clay topsoil with rounded rocks
Elevation:	3117 feet

WINEMAKING & AGING

Varietal composition:	55% Semillón, 45% Chenin Blanc
Length of alcoholic fermentation:	25 days
Type of aging container:	Stainless steel tanks + concrete eggs
Length of aging before bottling:	6 months

ANALYTICAL DATA

Alcohol:	12.5%
pH level:	3.2
Acidity:	6.65 g/L