



PRODUCER PROFILE

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

Catena Appellation Lunlunta Malbec 2021

WINE DESCRIPTION

Family vintners for over 100 years, the Catenas are recognized internationally for their pioneering role in high-altitude viticulture and in leading Argentina's Malbec revolution. Lunlunta is an idyllic district of small orchards and tree-lined country roads, well known for its ancient Malbec vines and silty-clay soils. Lunlunta Malbec displays black and red berry aromatics, a lengthy mid-palate and ripe silky finish. This is Argentine Malbec at its best.

TASTING NOTES

The Lunlunta shows a deep violet color with purple reflections. The nose offers concentrated aromas of ripe red and dark fruits with traces of vanilla and mocha. The mouthfeel is rich and concentrated, with blueberries and blackberries notes and a touch of leather and cinnamon. The finish presents well integrated supple tannins with a flinty minerality that gives the wine exceptional length.

FOOD PAIRING

The Catena Lunlunta perfectly pairs with smoked meats and cheeses and equally well with braises, roasts or grilled meats and fowl. Perfect for a light dinner or a substantial meal, it is an extremely versatile wine that can be enjoyed with or without food.

VINEYARD & PRODUCTION INFO

Production area/appellation: Lunlunta Vineyard size: 150

Soil composition: Sandy & loamy; 50% sand, 30% silt, 20% clay, 5% surface

stones.

Training method: VSP

Elevation: 2,785 feet
Vines/acre: 2,200
Yield/acre: 2.8 tons
Exposure: Northwestern

Year vineyard planted: 1930

Harvest time: Late February

First vintage of this wine: 2006

WINEMAKING & AGING

Varietal composition: 100% Malbec Fermentation container: Stainless steel tanks

Length of alcoholic fermentation: 16 days Fermentation temperature: 80 °F

Maceration technique: Punchdown and Pumpovers

Length of maceration: 10 days
Malolactic fermentation: Yes

Type of aging container: Stainless steel tanks

Size of aging container: 225 L
Age of aging container: One year
Type of oak: French
Length of aging before bottling: 12 months
Length of bottle aging: 10 months

ANALYTICAL DATA

 Alcohol:
 13.5%

 pH level:
 3.7

 Acidity:
 5.45 g/L

