



PRODUCER PROFILE

Estate owned by: Nicolás Catena
Winemaker: Alejandro Vigil
Total acreage under vine: 900
Estate founded: 1902
Winery production: 60,000 Bottles
Region: Mendoza
Country: Argentina

Catena Alta Cabernet Sauvignon 2018

WINE DESCRIPTION

In the mid-nineties, in an effort to produce a super-premium wine, the winemaking team of Catena began an in-depth investigation into the yields from specially selected, high altitude vineyards, identifying the individual rows that produce the best fruit. Catena Alta is an assemblage of these historic rows within the Catena family's estate vineyards. The blend of these rows, like the blend of musical notes that compose a symphony, creates a wine that is layered and complex, concentrated yet nuanced.

Before the world recognized Argentina as "Malbec Country," Bodega Catena Zapata was known for its old world style Cabernet Sauvignon born in the clay soils of Agrelo. The family cherishes its historic Cabernet Sauvignon vineyards in Agrelo and Tupungato particularly for the ageability and classic varietal characteristics of the wines produced from their grapes.

Catena Alta Cabernet Sauvignon is sourced from Block 3 of the La Pirámide Vineyard in the Agrelo district of Luján de Cuyo, Block 2 of the Domingo Vineyard in the Villa Bastías district of Tupungato, and Block 2 of the Nicasia Vineyard in the Altamira district of San Carlos in the southern end of the Uco Valley.

TASTING NOTES

The Catena Cabernet Sauvignon shows a dark ruby color with violet tones. On the nose, it offers intense aromas of ripe raspberries, and cassis with notes of pepper and clove. On the palate, it is full-bodied and rich and displays layers of black currant and black raspberry with notes of cedar, tobacco and leather. This Cabernet Sauvignon is an elegant wine with silky tannins that provide structure and a long and persistent finish.

FOOD PAIRING

Pair this Cabernet with red meats like steak or lamb, demi-glace sauces, or with Chateaubriand for an elegant and special dinner.

VINEYARD & PRODUCTION INFO

Vineyard name:	Lot 3, La Piramide Vineyard, Agrelo, Luján de Cuyo.
Soil composition:	Sandy-Loam
Training method:	VSP
Elevation:	3,117-3,675 feet
Yield/acre:	1.2 tons
Exposure:	Northwestern
Harvest time:	Mid-April
First vintage of this wine:	1994
Bottles produced of this wine:	60,000

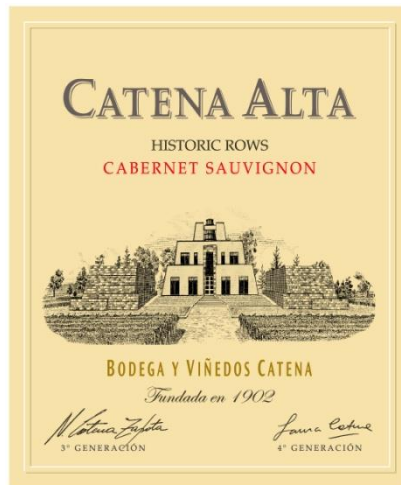
WINEMAKING & AGING

Varietal composition:	93% Cabernet Sauvignon and 7% Cabernet Franc
Fermentation container:	Barriques and Barrels
Length of alcoholic fermentation:	16-35 days
Maceration technique:	Punchdown
Length of maceration:	30 days days
Malolactic fermentation:	Yes
Type of aging container:	Barriques
Size of aging container:	225 L
Age of aging container:	New-Two years
Type of oak:	French
Length of aging before bottling:	18 months
Length of bottle aging:	24 months

ANALYTICAL DATA

Alcohol:	13.8%
pH level:	3.6
Acidity:	5.75 g/L

CATENA ALTA CABERNET SAUVIGNON 2018



HISTORIC ROWS

Catena Alta is an assemblage of historic rows within the Catena family Estate vineyards. The blend of these historic rows, like the marriage of sounds that create a symphony, yields a highly aromatic and elegant wine that speaks for the earth and the vines that have been tended by the Catenas for four generations. The Catena Alta wines can usually be drunk starting at three years after harvest and into the following one to two decades.

WINE DESCRIPTION

Before the world recognized Catena's Argentina as "malbec country", the winery was known for its old-world style Cabernet Sauvignon born in the clay-soils of Agrelo. The family cherishes its historic Cabernet Sauvignon vineyards in Agrelo and Tupungato, particularly for their ageability and classic flavors. Catena Alta Cabernet Sauvignon is sourced from Lot 3 of the La Pirámide vineyard, Lot 2 of the Domingo vineyard and Lot 2 of the Nicasia Vineyard.

VINIFICATION

Vineyard lots are harvested at different times to ensure optimal natural acidity and moderate alcohol levels. Whole berries are hand loaded into small format fermentation bins and 225-500 L barrels, roll fermentors; lots are treated individually; fermentation and maceration last for 28 - 30 days. Wild yeasts. Alcoholic and malolactic

fermentation in barrel. Aged for 18 months, depending on the vineyard and harvest time. French oak.

VINEYARDS

Harvest time varies depending on each lot's soil composition. Harvest time can vary by several weeks between one lot and another within the same vineyard.

- Lot 3, La Pirámide Vineyard, Agrelo, Luján de Cuyo (950m/3116ft). Alluvial origin. Clay topsoil with rounded rocks on the bottom.

Plant selection: **Selección Mendoza**

- Lot 2, Domingo Vineyard, Villa Bastías, Tupungato, Valle de Uco (1120m/3674ft). Alluvial origin. Silt loamy soil with limestone on the bottom.

- Lot 2, Nicasia Vineyard, Altamira, Valle de Uco (1095m/3592ft). Alluvial origin. Loamy soil, with rounded rocks on the bottom.

TECHNICAL INFORMATION

Winemaker: Alejandro Vigil

Varietal: 93% Cabernet Sauvignon, 7% Cabernet Franc

Alcohol: 13.8 %

Total Acidity: 5.75 grams/liter in tartaric

pH: 3.6