



PRODUCER PROFILE

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

Catena Alta Chardonnay 2019

WINE DESCRIPTION

During the 1990's, Bodega Catena Zapata set new standards for Argentine wine. In an effort to produce a super-premium wine, the winemaking team of Catena began in-depth investigation into the yields from specially selected, high altitude vineyards, identifying the individual lots that produce the best fruit. These vines undergo a careful thinning process, leaving only a select few clusters, resulting in remarkably complex, aromatic and flavorful fruit. Through the application of natural techniques, these grapes are transformed into Catena Alta. The Catena Alta Chardonnay is produced from two of the Catena family vineyards - Adrianna, at almost 5,000 feet elevation and Domingo, at 3,700 feet elevation. The Adrianna vineyard's pebble covered soil and cool climate are ideal for growing Chardonnay. The fruit from Adrianna has a purity of flavors and a minerality that is particular to this vineyard and cannot be found anywhere else in Mendoza. Meanwhile, the sandy loam soils of the Domingo vineyard contribute white stone fruit and good acid balance. This Chardonnay is 100% barrel fermented in French oak with aggressive battonage. Dijon Clonal Selection.

TASTING NOTES

The Catena Alta Chardonnay presents an intense greenish-yellow color. The nose offers ripe white fruit aromas such as pears and peaches that are interwoven with delicate citrus and floral notes, such as Jasmine. The palate shows rich and concentrated ripe pear, apple and apricot flavors with a light note of minerality. The wine finishes long and complex with crisp, mineral acidity.

FOOD PAIRING

Marinated chicken or seafood and lighter dishes.

VINEYARD & PRODUCTION INFO

Vineyard name:	The Adrianna (Lot 1) and Domingo (Lot 7) Vineyards
Vineyard size:	296
Soil composition:	Depending on vineyard - Sandy loam with calcareous layer, sandy limestone with clay, surface stones
Training method:	VSP
Elevation:	3,675-4757 feet
Vines/acre:	2200
Yield/acre:	1.2 ton tons
Exposure:	Northwestern
Year vineyard planted:	1992
Harvest time:	March - April
First vintage of this wine:	1995

WINEMAKING & AGING

Varietal composition:	100% Chardonnay
Fermentation container:	French oak barrels
Length of alcoholic fermentation:	50 days
Maceration technique:	Battonage
Malolactic fermentation:	Yes
Type of aging container:	Barriques
Size of aging container:	225 L
Age of aging container:	45% New
Type of oak:	French oak
Length of aging before bottling:	14 months

ANALYTICAL DATA

Alcohol:	13.8%
pH level:	3.25
Acidity:	7.05 g/L