

DV Catena Tinto Histórico 2017

HIGH MOUNTAIN ESTATE VINEYARDS

The Catena wines are a special assemblage of High Mountain Estate Vineyards made by fourth generation vintner, Laura Catena and chief winemaker, Alejandro Vigil. Although we have found that most of the Catena wines are consumed shortly after release, we are pleased to see that they age beautifully for ten to twenty years. Through decades of study and exploration within Mendoza's high altitude mountain terroirs, the Catena family has identified special locations for its Estate vineyards. From the marriage of these historic vineyards emerges a wine of unique character that has natural balance, concentration and a distinct varietal identity.

VINIFICATION

This wine goes through an extensive cold maceration for 5 days at 48°F (8,8°C) to extract aromas. The juice is then fermented for 16 days with a post-fermentation maceration of 22 days. Wild Yeasts. Elevage: 12-14 months in barrel. Barrel selection varies depending on vineyard and vintage -First, second and third use barrels used.

TECHNICAL INFORMATION

Varietal: 72% Malbec, 21% Bonarda, 7% Petit Verdot

Alcohol: 13.5%

Total Acidity: 5.6

pH: 3.78



VINEYARDS

A Blend of Four Vineyards - vineyards are divided into lots that are harvested at different times:

Angelica Vineyard, Lunlunta 3,116 ft (920 m): aluvial origin. Loamy clay in the topsoil with rounded rocks on the bottom.

Adrianna vineyard, Gualtallary 4,757 ft (1,450 m): alluvial origin. Gravel and limestone. Rounded rocks in the bottom.

El Cepillo, Eugenio Bustos 3,593 ft (1,090 m) elevation: Loam-sandy soil with thick calcareous layers and rounded rocks on the bottom.

La Vendimia, 2460.63 ft (750 m): Aeolian and alluvial silt loam soil.

