



Estate owned by: Nicolás Catena Winemaker: Alejandro Vigil Total acreage under vine: 900 Estate founded: 1902 Winery production: 780,000 Bottles **Region: Mendoza** Country: Argentina



PRODUCER PROFILE

Training method: Elevation: Vines/acre:

finish.

Exposure: Year vineyard planted: First vintage of this wine: Bottles produced of this wine:

Catena Malbec 2020

WINE DESCRIPTION

varietal identity.

TASTING NOTES

FOOD PAIRING

Vineyard name:

Soil composition:

Depending on site - clay, sand and limestone, calcareous deposits and surface stones VSP 2,822, 3,084, 3,871, 4,921 feet 2.200 Northwestern Various 1994 780,000

The Lulnlunta, Agrelo, Altamira en La Consulta, and

This Catena Malbec is sourced and blended from the family's high-altitude vineyards in Maipú, Lujan de Cuyo, Tupungato and San Carlos. Each vineyard is specifically farmed in preparation for its role in the final blend. 80-year-old vines in Lunlunta (Maipù) Vineyard lend soft, sweet

texture and the lauded Catena cuttings in Agrelo (Luján de Cuyo) Vineyard add notes of spice. The cold nights in Altamira (San Carlos) Vineyard lend bright, crisp acidity and the intense sunshine in Gualtallary (Tupungato) Vineyard give explosive floral aromatics and concentrated structure. This combination of different vineyard components results in a wine with heightened complexities and unique character that has natural balance, concentration and a distinct

The Catena Malbec 2010 presents a deep violet color with purple reflections. This microclimate blend of four unique vineyards offers intense aroma, soft texture and concentrated flavor. Deep aromas of ripe red and dark fruits are joined by delicate violet and lavender notes, with traces of vanilla and mocha. A rich, concentrated mouthfeel is highlighted by flavors of blueberries and blackberries with a touch of leather and cinnamon. The wine has wellintegrated tannins, bright acidity and a flinty minerality that provides exceptional length to the

Gualtallary wineyards

Pair with roast turkey, grilled steak, salmon, and pasta with red sauce.

VINEYARD & PRODUCTION INFO

WINEMAKING & AGING

Varietal composition: Fermentation container: Length of alcoholic fermentation: Fermentation temperature: Maceration technique: Malolactic fermentation: Type of aging container: Size of aging container: Age of aging container: Type of oak: Length of aging before bottling:

100% Malbec Barriques 32 days 75 - 80 °F Racking, Punchdown, and Pumpovers Yes Barriques 225 L 35% New French 14 months

ANALYTICAL DATA

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

