



PRODUCER PROFILE

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

Catena Malbec 2022

WINE DESCRIPTION

The Catena family has been making wine in the acclaimed Mendoza region since 1902 and is credited with discovering the benefits of high-altitude terroir. The family's Certified Sustainable vineyards produce wines of unparalleled quality and elegance, as affirmed again and again by wine critics around the world.

The Catena wines are made from 100% estate-grown fruit from the Catena family's high-altitude vineyards. These wines are a blend of single varietals from various locations within these vineyard sites. Each vineyard is farmed in preparation for its role in the final blend and harvested and vinified separately to preserve the unique expression, aromas, and flavors of the fruit. This ultimately brings to the blend the strengths of each vineyard, adding a heightened complexity to the final wine.

TASTING NOTES

Intense aromas of ripe red and dark fruits, delicate floral notes, and traces of vanilla, leather, and mocha. It has a soft, rich mouthfeel and bright acidity.

VINEYARD & PRODUCTION INFO

Vineyard name:	The Lulnlunta, Agrelo, Altamira en La Consulta, and Gualtallary vineyards
Soil composition:	Depending on site - clay, sand and limestone, calcareous deposits and surface stones
Training method:	VSP
Elevation:	2,822, 3,084, 3,871, 4,921 feet
Vines/acre:	2,200
Exposure:	Northwestern
Year vineyard planted:	Various
First vintage of this wine:	1994
Bottles produced of this wine:	780,000

WINEMAKING & AGING

Varietal composition:	100% Malbec
Fermentation container:	Barriques
Length of alcoholic fermentation:	32 days
Fermentation temperature:	75 - 80 °F
Maceration technique:	Racking, Punchdown, and Pumpovers
Malolactic fermentation:	Yes
Type of aging container:	Barriques
Size of aging container:	225 L
Age of aging container:	35% New
Type of oak:	French
Length of aging before bottling:	14 months

ANALYTICAL DATA

Alcohol:	13.7%
pH level:	3.65
Residual sugar:	<1.8 g/L
Acidity:	5.7 g/L