



BODEGA CATENA ZAPATA
Fundada en 1902



PRODUCER PROFILE

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

Catena Cabernet Sauvignon 2007

WINE DESCRIPTION

The Catena wines are a special assemblage of high-altitude estate vineyards made by fourth generation vintner, Laura Catena and chief winemaker, Alejandro Vigil. From decades of study and exploration within Mendoza's high-altitude mountain terroirs, the Catena family has identified special locations for its estate vineyards. The Cabernet Sauvignon is a blend of four vineyards. Each vineyard is divided into lots, which are harvested at different times. From the La Pirámide Vineyard in the Agrelo district of Luján de Cuyo come grapes with classic aromas and flavors of black currant and cassis with ripe, sweet tannins. The Domingo Vineyard in the Villa Bastías district of Tupungato contributes grapes with spicy aromatics and peppery notes on the palate. The grapes grown in the Nicasia Vineyard located in Altamira in the La Consulta district of San Carlos provide finely grained and sweet tannins to the wine. And the very high-altitude Adrianna Vineyard in the Gualtallary district of Tupungato produces grapes with notes of eucalyptus, a pronounced minerality, and firm tannins.

TASTING NOTES

The Catena Cabernet Sauvignon shows a dark ruby color with violet tones. On the nose, it offers intense aromas of ripe blackberry, black cherry, and cassis with notes of pepper, clove, and a touch of cedar. On the palate, it is full-bodied and rich and displays layers of black currant and black raspberry with notes of cedar, tobacco and vanilla. 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 Steak Frites for a simple bistro-style meal.

VINEYARD & PRODUCTION INFO

Vineyard name:	The La Pirámide and Domingo vineyards
Soil composition:	Sand and loam
Training method:	VSP
Elevation:	3,083 - 3,543 feet
Vines/ acre:	2200
Yield/ acre:	2-2.8 tons
Exposure:	Northwestern
Year vineyard planted:	Various
Harvest time:	March - April
First vintage of this wine:	1994

WINEMAKING & AGING

Varietal composition:	100% Cabernet Sauvignon
Fermentation container:	Stainless steel tanks
Length of alcoholic fermentation:	14 days
Fermentation temperature:	75 - 80 °F
Maceration technique:	Pump over, punch down, delestage
Length of maceration:	27 days
Malolactic fermentation:	Yes
Type of aging container:	Barriques
Size of aging container:	225L
Age of aging container:	45% New
Type of oak:	80% French oak, 20% American oak
Length of aging before bottling:	12 months
Length of bottle aging:	12 months

ANALYTICAL DATA

Alcohol:	13.7 %
pH level:	3.7
Acidity:	5.6 g/L

Safra 2007. Churrasco. Almoço em 08/11/2014, com a Turma da Praia.