



PRODUCER PROFILE

Estate owned by: Nicolás Catena
Winemaker: Alejandro Vigil
Total acreage under vine: 900
Estate founded: 1902
Winery production: 30,000 Bottles
Region: Mendoza
Country: Argentina

Nicolás Catena Zapata 2020

WINE DESCRIPTION

Nicolás Catena's dream was to make Argentine wines that could stand with the best in the world. He knew he needed to grow fruit of unprecedented quality, with a level of concentration, complexity, and balance never before seen in Argentina. Once each specific lot was identified and its potential revealed through row-by-row micro-vinification, Nicolás developed a plant-by-plant selection through which he could further enhance the characteristics of each lot. Today, the Zapata vines are specifically marked and meticulously cared for.

With its inaugural 1997 vintage, Nicolás Catena Zapata became the first luxury cuvée from Argentina to be exported around the world. It set a new standard of quality for wines from South America when it won a series of blind tastings against First Growth Bordeaux and other prestigious cuvées from around the world.

This wine recreates the "Original Bordeaux Blend" of the 18th and 19th centuries when Malbec dominated Merlot.

TASTING NOTES

Aromas of black fruit and saline minerality with subtle vanilla and dark chocolate. Tremendously complex and remarkably concentrated, with layers of red currant, eucalyptus, and black pepper.

VINEYARD & PRODUCTION INFO

Vineyard name:	La Pirámide, Domingo, Adrianna and Nicasia Vineyards
Vineyard size:	Various
Soil composition:	Sandy-Loam
Training method:	VSP
Elevation:	3,117 - 4,757 feet
Vines/acre:	2220
Yield/acre:	1.2 tons
Exposure:	Northwestern
Year vineyard planted:	Various
Harvest time:	March - April
First vintage of this wine:	1997
Bottles produced of this wine:	30,000

WINEMAKING & AGING

Varietal composition:	54% Cabernet Sauvignon, 21% Malbec, 25% Cabernet Franc
Fermentation container:	Vertical open barriques & small stainless steel tanks
Length of alcoholic fermentation:	20 days
Fermentation temperature:	78.8 - 86 °F
Maceration technique:	Manual punching down
Length of maceration:	25 - 35 days
Malolactic fermentation:	Yes
Type of aging container:	Barriques & small vats
Age of aging container:	100% New
Type of oak:	French Oak
Length of aging before bottling:	24 months
Length of bottle aging:	12 - 18 months

ANALYTICAL DATA

Alcohol:	13.9%
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