



PRODUCER PROFILE

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

Catena Zapata Malbec Argentino 2022

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.

Malbec Argentino is made exclusively from pre-phyloxera selections from the family's Angélica and Nicasia Vineyards. The label pays tribute to the variety's epic history in France and its rise in Argentina. Four female figures embody different landmarks in the history of the grape.

ELEANOR OF AQUITAINE: Eleanor of Aquitaine represents the birth of Malbec. She is a strong, Old World presence, lingering at the bridge in Cahors, where Malbec came into its own.

THE IMMIGRANT: Next, the Immigrant symbolizes the movement to the New World and the unknown explorers and adventurers who connected Europe with the Americas.

MADAME PHYLLOXERA: Phylloxera personifies the death of Malbec in the Old World, which enabled its rebirth in the new.

CATENA ZAPATA: Finally, there is Bodega Catena Zapata, represented by Adrianna Catena, who depicts birth, earth, and motherhood, sharing the riches of the New World.

TASTING NOTES

Aromas of cassis, blackberries, and distinct notes of earth. Gripping flavors of mocha, dark berries, minerality, and spice blend with lightly saline notes and velvety tannins.

VINEYARD & PRODUCTION INFO

Vineyard name:	Angelica Vineyard (Lulunta district) and Nicasia Vineyard (Altamira district)
Soil composition:	Sand, Gravel, Stony, and Clay-Loam
Training method:	VSP
Elevation:	3,018-3,593 feet
Vines/acre:	2200
Yield/acre:	1.2 tons
Exposure:	Northwestern
Year vineyard planted:	1992-1996
Harvest time:	March - April
First vintage of this wine:	2004

WINEMAKING & AGING

Varietal composition:	100% Malbec
Fermentation container:	Vertical open barriques & small stainless steel tanks
Length of alcoholic fermentation:	30-32 days
Fermentation temperature:	82.4 - 86 °F
Maceration technique:	Manual punching down
Malolactic fermentation:	Yes
Type of aging container:	Barriques
Size of aging container:	225 L
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:	13.8%
pH level:	3.6
Residual sugar:	2.65 g/L
Acidity:	6.1 g/L