

BODEGA Y VIÑEDOS CATENA

Fundada en 1902

2015 Saint Felicien Sauvignon Blanc

Alcohol label %: 12.8 | pH: 3.23 | Acidity (TA): 6.72



Growing Conditions

Many in Mendoza have started calling 2015 "el año Bordelés", or "the Bordelais year" because of the cool summer, early autumn rains and generally low alcohols and high acidities in the main red varieties. The best Malbecs of 2015 have a refinement and elegance that only occur in very cool years. What was key in the 2014-2015 season was parcelization and low-yields farming. The Malbec in parcels with stony and limestone soils were undisputed super-stars. Because of the warm winter, the harvest was between 10 and 15 days earlier than usual.

Winemaking

Selected yeast. Max. Ferm.Temp. 17°C, for 20 days.

Appearance

Of a light yellow colour with green hues.

Nose

The nose is intense and complex, reminiscent of citrus, rue and subtle minerality.

Palate

The mouthfeel is elegant and fresh with bright acidity that lingers long and complex on the finish.

Food Pairing

A perfect match with seafood.