BODEGA Y VIÑEDOS CATENA

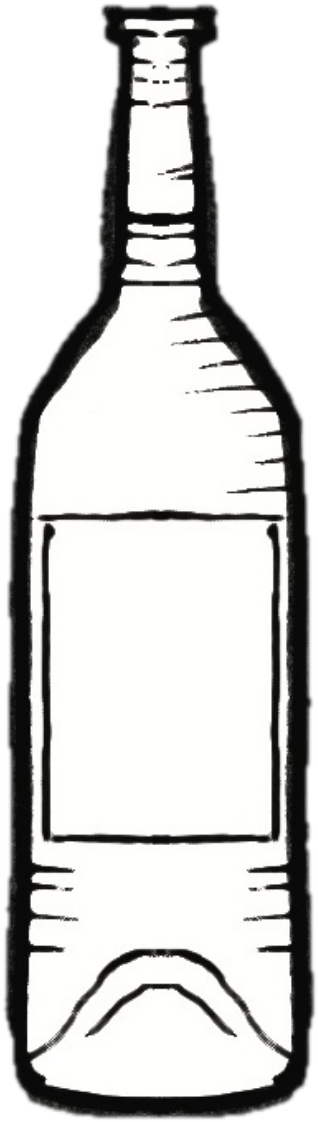
Fundada en 1902

Bodega y Viñedos Catena

Mendoza, Mendoza

2000 Catena Alta Cabernet Sauvignon

CABERNET SAUVIGNON, MALBEC



VARIETIES

- **85%** Cabernet Sauvignon
- **15%** Malbec

ABOUT THIS WINE

Before the world recognized Catena's Argentina as "malbec country", the winery was known for its old-world style Cabernet Sauvignon born in the clay-soils of Agrelo. The family cherishes its historic Cabernet Sauvignon vineyards in Agrelo and Tupungato, particularly for their ageability and classic flavors. Catena Alta Cabernet Sauvignon is sourced from Lot 3 of the La Pirámide vineyard, Lot 2 of the Domingo vineyard and Lot 2 of the Nicasia Vineyard.

Catena Alta is an assemblage of historic rows within the Catena family Estate vineyards. The blend of these historic rows, like the marriage of sounds that create a symphony, yields a highly aromatic and elegant wine that speaks for the earth and the vines that have been tended by the Catenas for four generations. The Catena Alta wines can usually be drunk starting at three years after harvest and into the following one to two decades.

TASTING NOTES

APPEARANCE

The 2000 Catena Alta Cabernet Sauvignon has a deep, dark ruby red color with violet and purple hues.

NOSE

The nose is powerful yet focused, with aromas of cassis and black currant fruit interwoven with a touch of eucalyptus, vanilla, cedar and leather.

PALATE

The mouthfeel is full, yet soft, with rich, concentrated flavors of plum and black cherry interwoven with hints of chocolate and sweet spice. The finish is structured and lingering, with firm yet finely grained tannins.

SCAN TO VIEW ONLINE

this.wine/v/VT-BJWYLEZQD

BODEGA Y VIÑEDOS CATENA

Cobos s/n | Luján de Cuyo | M5509 | T +542614131100 | E info@catenazapata.com

TECHNICAL

ABV	PH
13.5%	**3.8**

WINEMAKING

VINEYARD

85% Cabernet Sauvignon sourced from the lime, clay soil of Lot 3 in the La Pirámide vineyard, and 15% Malbec sourced from the sandy, clay soil of Lot 18 in the 70 year old Angélica vineyard. The 2000 growing season in La Pirámide was slightly warmer than 1999, with average March temperatures reaching 18.0° C. The thermal amplitude during this month was also greater than 1999, reaching an average of 13.8° C. The warm days translated into increased body and concentration while the cooler nights offered well balanced acidity and structure. This vintage should be enjoyed in 4 to 5 years and will continue to improve over the following 10 to 12 years.

The winter of 1999 was very cold in Mendoza with variable humidity levels. Spring arrived with temperatures slightly below normal and some isolated precipitation. These conditions had a slight affect on the set of some varietals in some areas. In Catena's Angélica Vineyard this resulted in more isolated clusters of smaller berries in the Malbec varietals, a phenomenon which helped to increase the overall quality and concentration of this fruit in the 2000 harvest.

The beginning of summer, towards the end of January 2000, was characterized by lower than normal temperatures and some isolated thunderstorms. These factors helped to slow down the maturation process, indicating a slightly later than usual harvest.

The rest of summer in general offered dry and sunny conditions, allowing for a gradual and complete ripening. There were some isolated thunderstorms in the beginning of March. The modern canopy management techniques used in the Catena vineyards, which include leaf thinning and cropping, allow for excellent aeration, ensuring that the clusters remain dry and healthy. These conditions slightly delayed the harvest, offering the opportunity for the fruit to achieve a more complete and thorough maturation.

Autumn arrived with moderate temperatures and dry conditions, allowing the grapes to naturally complete the maturation process and achieve their optimum ripeness.

HARVEST

The Catena vineyards were closely monitored through regular grape tasting and the decision to harvest was made in order to ensure complete maturation: ripe, sweet tannins and the full development of the components of aroma and color. In general, the 2000 harvest resulted in the cultivation of fruit with extraordinary concentration and balance. The grapes ripened slowly and gradually. Excellent weather conditions during harvest allowed the grapes to ripen completely, achieving their optimum maturation level. The Wines of Nicolás Catena is proud to begin the new millennium with what will surely be a memorable vintage.

WINEMAKING

Total Acidity: 5.77 grams/liter

Unfined and unfiltered

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