BODEGA Y VIÑEDOS CATENA

Fundada en 1902

Bodega y Viñedos Catena

San Carlos - Mendoza, Mendoza

2016 Catena Appellation San Carlos Cabernet Franc

CABERNET FRANC

SCAN TO VIEW ONLINE

this.wine/v/VT-CFVGXNDES

VARIETIES

100% Cabernet Franc

ABOUT THIS WINE

Family vintners for over 100 years, the Catenas are recognized for their pioneering role in high-altitude viticulture in Argentina. This Cabernet Franc is sourced from the family´s historic vineyards in San Carlos. Here, the sandy-loam soils and mountainous climate yield a wine with concentrated ripe red berries, a touch of eucalyptus and black pepper, robust tannins and smooth lengthy finish.

TASTING NOTES

APPEARANCE

Purple color with red ruby tones

NOSE

The nose offers elegant aromas of spices, and fresh herbs as thyme and rosmary , red berries, cassis and raspberries, with layers of cedar.

PALATE

The mouthfeel is full and rich with cassis, raspberries flavors and notes of black pepper and oregano . The finish is bright and fresh with finely grained tannins.

TECHNICAL

ABV	PH	TA
13.0%	**3.56**	**5.6 g/L**

WINEMAKING

VINEYARD

San Carlos Vineyard (1090m/3576ft). Alluvial origin. Loamy sandy soil with thick calcareous layers with rounded rocks on the bottom (70% Sand - 10% Clay - 20% Silt)

Dry Farming, Cool Climate and Eternal Snow. We can honestly say that 2016 has been the coolest year in the last three decades. The cool climate started over the winter of 2015 when snow poured over the Andes filling up the mountain streams and underground aquifers to historic highs. The Andes stayed white throughout the summer and photographs of green vineyards next to snow-covered mountains abounded on social media. Yields were 40 to 50 percent down throughout the region resulting in extremely concentrated mineral and age-worthy wines.

But as the summer approached and the rains continued, we feared another 1998, a year when three weeks of rain brought botrytis in the midst of a warm summer. The extremely cool summer weather ended up saving us in two very specific ways: 1. Yields were 40-50% down throughout Mendoza and the widely spread fruit were thus protected from disease 2. The cool climate prevented botrytis from spreading throughout the province.

By the crucial months of February and March, the El Niño rains had slowed and the harvest continued at the usual rate. The end of harvest was declared on April 25th with the first Autumn snow. All in all, this was one of the shortest overall harvest seasons that we can remember, having started 2-3 weeks late, and ended 2 weeks early. The wines of 2016 are unusually low in alcohol (12.5 to 13.5 is the norm) and high in natural acidity. And if cool climate matters as we think it does, many areas that we generally consider too warm for the highest quality have behaved exceptionally well in the 2015-2016 season.

Zone 4 Winkler became Zone 3, Zone 3 became Zone 2 and so on. We are also surprised to see absolutely no dilution in flavors from the increased rains. Perhaps this is due to the fact that from February to April precipitations stayed within the norm, but regardless, this year makes us question everything we have previously believed about water stress and climate change.

The key to quality this year was parcellization. Over the last decade, the Catena Zapata viticultural team hand in hand with the Catena Institute have mapped our estate vineyards into hundreds of parcels that are farmed and harvested separately. With the rains, heterogeneity increased in many places and identifying the right harvest time for an individual parcel and soil type was more crucial than ever. We will know more about ageability and quality of each region, vineyard and parcel in June and July when we get ready for blending.

WINEMAKING

This wine goes through cold maceration for 3 days under 50ºF (10ºC). The juice is then fermented for 20 days with a post-fermentation maceration of 10 days.

AGING

12 months in barrel (35% new). Barrel selection varies depending on vineyard and vintage - 100% French oak.