BODEGA Y VIÑEDOS CATENA

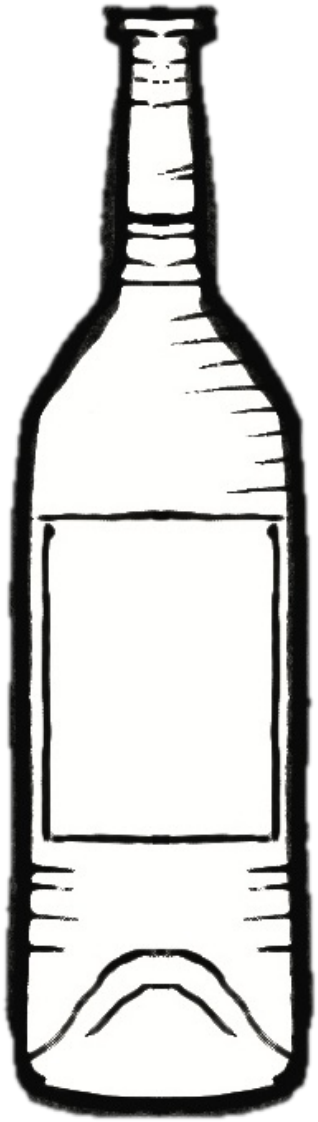
Fundada en 1902

Bodega y Viñedos Catena

Mendoza, Mendoza

2003 Catena Alta Cabernet Sauvignon

CABERNET SAUVIGNON



SCAN TO VIEW ONLINE

this.wine/v/VT-DRLMZAWFV

VARIETIES

100% Cabernet Sauvignon

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 Adrianna vineyard added an excellent opaque violet color.

PALATE

La Pirámide offered ripe, concentrated cassis flavors with a rich, plush texture; Domingo presented a fresh ripeness with a structured frame; and the Adrianna vineyard added ripe black cherry flavors and finely grained tannins. This vintage should be enjoyed in 6 to 8 years and will continue to improve over the following 14 years.

TECHNICAL

ABV	PH
14.1%	**3.6**

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WINEMAKING

VINEYARD

Expanding on the vineyard lots previously used in this wine, the 2003 vintage is 100% Cabernet Sauvignon sourced from the lime, clay soil in Lot 3 of the La Pirámide vineyard, the sandy, lime soil of Lot 3 in the Domingo vineyard, and the sandy soil in Lot 5 of the Adrianna vineyard. All three vineyards experienced slightly warmer than usual March temperatures, with average temperatures in La Pirámide 1.9° C above normal, thermal amplitudes some 3° C less in Domingo, and average temperatures 2° C higher than usual in Adrianna.

The 2003 harvest in the high altitude wine country of Mendoza, Argentina was of exceptional quality and perhaps even surpassing the historic 2002 vintage.

The winter of 2002 was cold and dry in the Mendoza valley. The Andes, however, experienced a great deal of snow in the mountain heights. While offering an excellent ski season, this also assured an abundant amount of irrigation water for the upcoming growing season.

Spring arrived with moderate to warm temperatures and dry conditions, with just a few rains during the second week of October. This climatic environment allowed for a good bud break, flowering, and set. The remainder of Spring was characterized by warm, sunny conditions resulting in an excellent start to the growing season.

Summer began with dry and warmer than usual temperatures in the month of January. While some areas and vineyards experienced sunburn from the increased heat, carefully managed irrigation allowed for the Catena Zapata vineyards to avoid damage.

February, witch is statistically the month with the most precipitation, was very sunny and unusually dry. While the tendency for greater temperatures continued, it was accompanied by the onset of colder nighttime conditions. This increase in thermal amplitude meant that the vines expended less energy than usual at night, energy which was then available to be used in the ripening process. While the warmer temperatures threatened a rapid accumulation of sugars, careful use of irrigation slowed this process and ensured an even maturation.

The weather conditions in the all important ripening months of March and April continued dry with a marked reduction in maximum temperatures. This created the ideal environment to finish the maturation cycle slowly and gradually. The absence of climatic dangers allowed the fruit to enjoy an exceptionally long hang time, resulting in harvest at an optimum level of ripeness.

These climatic conditions were also constant throughout the entire region of Mendoza. All varietals in each of the different vineyards and microclimates offered their typically unique profile of flavors and aromas. When implementing the winemaking concept of microclimate blending, in which varietal lots from different microclimates are blended to create a more complex wine, the 2003 vintage offers a wide array of excellent blending components.

HARVEST

Without doubt, the star of the 2003 vintage was Cabernet Sauvignon. All lots offered excellent concentration of varietal flavors and aromas, each with their particular character. They have intensity and structure with very finely grained tannins and long, persistent finishes. Indeed, our winemaker, we arealready looking forward to beginning the blending process. We will have the pleasure of weaving these different lots into a unique, singular wine.

WINEMAKING

Total Acidity: 5.7 grams/liter

Unfined and unfiltered

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