BODEGA Y VIÑEDOS CATENA

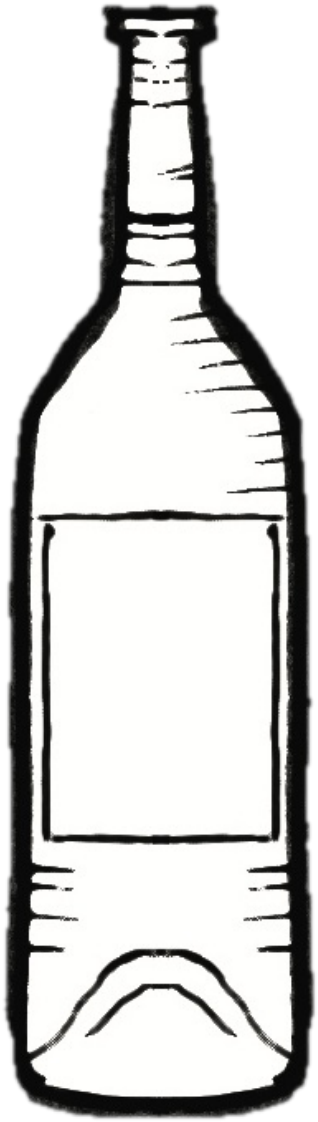
*Fundada en 1902*

**Bodega y Viñedos Catena**

Mendoza, Mendoza

# 2007 Catena Alta Cabernet Sauvignon

CABERNET SAUVIGNON



SCAN TO VIEW ONLINE

this.wine/v/VT-EKOUASNVW

## 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 2007 Catena Alta Cabernet Sauvignon presents a dark opaque violet color with garnet hues.

### NOSE

The wine shows ripe dark fruits with notes of fresh herbs and sweet spices.

### PALATE

The palate presents additional layers of leather and cigar box, a soft creamy texture, finely grained tannins and fresh acidity.

## TECHNICAL

| ABV | PH |
|---|---|
| **13.5%** | **3.72** |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## WINEMAKING

### VINEYARD

Catena Alta Cabernet Sauvignon is sourced from small, carefully selected estate-grown lots in two of the Catena family's Andean vineyards: La Piramide vineyard (50%) and Domingo vineyard (50%).

n general terms the 2007 growing season was characterized by warmer than usual daytime temperatures (3.6° F [1.8° C] above normal) with colder than usual nighttime lows (1.8° F [1° C] below normal). There was also more relative humidity throughout the year. On February 16, the nighttime temperatures throughout Mendoza plummeted to levels of 35 - 37° F (2 - 3° C). This caused a hormonal shock in the plant, signaling the onset of its autumnal cycle and significantly quickening the ripening process.

This phenomenon, coupled with increased temperatures throughout the year, meant that the harvest was earlier than usual by between 14, and even up to 30, days, depending on the area. The growing season also presented a higher than normal amount of both general precipitation and violent hail storms. Due to rain which began on March 24th, those grapes which had already been harvested and sent to Bodega Catena Zapata for vinification, showed excellent levels of quality and concentration. All white wine varietals, as well as low yielding lots, had already been harvested by March 24.

Several lots in Bodega Catena Zapata's highest altitude vineyards were left to continue the ripening process and recover from the precipitation.

The very cool temperatures in these vineyards, coupled with previously implemented water stress and leaf-pulling, allowed these lots to achieve excellent maturity, with very good overall sanitary conditions and harvest taking place very late in the year.

### HARVEST

LA PIRÁMIDE VINEYARD, Agrelo, Luján de Cuyo, Mendoza, 3117 ft elevation On February 9th a violent rain and hail storm hit the areas of Agrelo and neighboring Perdriel. While a lot of Chardonnay was lightly damaged, it was hail netting on the Lot III of 25 year old Cabernet Sauvignon that saved fruit which usually goes into the Nicolas Catena Zapata blend.

Like Angelica, this vineyard was harvested about 2 weeks earlier than normal. Additional precipitation fell on March 24, but fortunately all the Malbec and the most important Cabernet Sauvignon grapes had already been harvested. The accelerated harvest meant excellent quality in this vineyard, again higher than in previous vintages.

There were some Cabernet Sauvignon lots which we left on the vine after the March precipitation. These lots were eventually declassified and not used in Bodega Catena Zapata wines due to a lack of concentration.

DOMINGO VINEYARD: Chardonnay and Cabernet Sauvignon - Villa Bastías, Tupungato, Uco Valley, Mendoza, 3675 ft elevation Following the pattern of the rest of the province, the ripening process was accelerated in this vineyard, with harvest about 10 days ahead of the historic average. A bit of rain in late November and again in early February actually refreshed the vines from the higher daytime temperatures. The Chardonnay was harvested on February 24, showing bright citrus fruit and excellent acidity. The Cabernet Sauvignon was harvested on March 24 with intense, lifted aromatics and excellent tannin quality.

### WINEMAKING

Whole berries are hand loaded into small format fermentation bins; lots are treated individually; fermentation and maceration last for 15–35 days. Alcoholic and malolactic fermentation finish in barrel.

Total Acidity: 5.9 grams/liter

Unfined and unfiltered

**AGING**

Aged for between 18 and 24 months in French oak, 70% new.

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