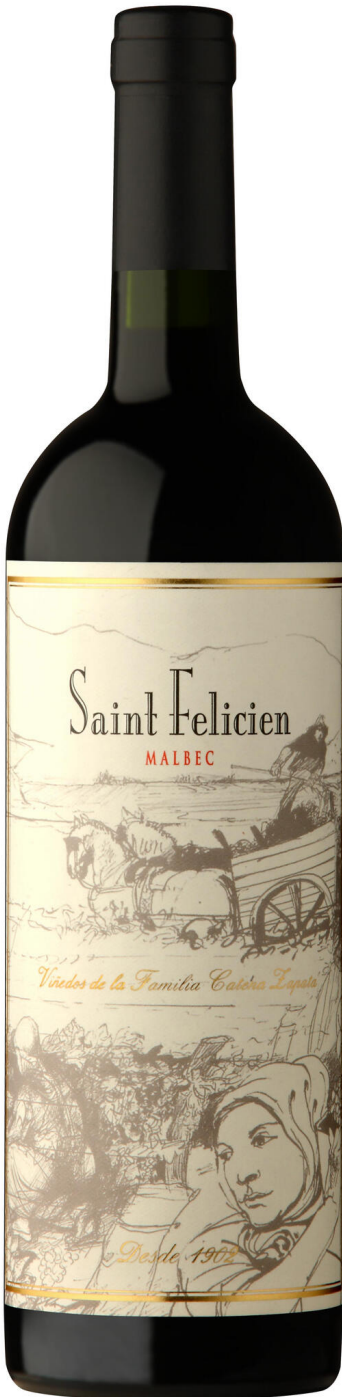


BODEGA Y VIÑEDOS CATENA

Fundada en 1902

2018 Saint Felicien Malbec

Alcohol label %: 13.6 | pH: 3.7 | Acidity (TA): 5.25



Growing Conditions

La Piramide Vineyard: aluvial origin. Clay topsoil with rounded rocks on the bottom.
Nicasia vineyard: aluvial origin. Loamy soil, with rounded rocks on the bottom

Harvest

“El Año Mendocino,” the Mendoza Year we call it. After a small cool vintage 2017, which we call “El Año Bordelés” (the Bordeaux Year) and a small, very cool and rainy year in 2016 “El Año Bourguignon” (the Burgundian year), we finally got a vintage that is classically Mendocino: dry, cool, sunny and with moderate yields in every region from the lowest to the highest altitudes.

The summer of 2017 started out warm but then cooled off during the 2018 harvest months of February, March and April. This, in addition to the lower rainfall, gave rise to optimal balance in the fruit, with beautiful natural acidity, regional aromatic expression and smooth tannins.

Winemaking

Selected yeast. Max. Ferm.Temp. 27-30°C, for 12-14 days, 21-23 days maceration.

Aging

12 months in French oak 2nd and 3rd use barrels.

Appearance

Saint Felicien Malbec is an elegant, complex wine of a deep violet color, typical of Argentine Malbec.

Nose

The nose is rich with concentrated ripe blackberry laced with subtle vanilla, tobacco and liqueur flavors.

Palate

On the palate, an enticing, sweet entry leads to a complex wine, of soft round tannins that are characteristic of the “Angelica” vineyard. Finishes long and lingering with great ageing potential.