BODEGA Y VIÑEDOS CATENA

Fundada en 1902

Bodega y Viñedos Catena

Mendoza, Mendoza

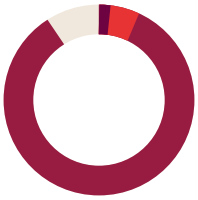
2019 Catena Cabernet Sauvignon

CABERNET SAUVIGNON, CABERNET FRANC, PETIT VERDOT

SCAN TO VIEW ONLINE

this.wine/v/VT-FHUGEPTWZ

VARIETIES



- **91%** Cabernet Sauvignon
- **7%** Cabernet Franc
- **2%** Petit Verdot

ABOUT THIS WINE

The Catena wines are a special assemblage of High Mountain Estate Vineyards made by fourth generation vintner, Laura Catena and chief winemaker, Alejandro Vigil. Although we have found that most of the Catena wines are consumed shortly after release, we are pleased to see that they age beautifully for ten to twenty years. Through decades of study and exploration within Mendoza's high altitude mountain terroirs, the Catena family has identified special locations for its Estate vineyards. From the marriage of these historic vineyards emerges a wine of unique character that has natural balance, concentration and a distinct varietal identity.

TECHNICAL

ABV	PH	TA
13.6%	**3.56**	**5.25 g/L**

WINEMAKING

VINEYARD

A Blend of Four Vineyards - vineyards are divided into lots that are harvested at different times: Agrelo 3,117 ft (950 m) elevation: aluvial origin. Clay topsoil with rounded rocks on the bottom. Villa Bastías 3,675 ft (1,120 m) elevation: aluvial origin. Silt loamy soil with limestone on the bottom. Paraje Altamira en La Consulta 3,593 ft (1,095 m) elevation: aluvial origin. Loamy soil, with rounded rocks on the bottom. El Cepillo, Eugenio Bustos 3,593 ft (1,090 m) elevation: aluvial origin. Loam-sandy soil with thick calcareous layers and rounded rocks on the bottom.

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HARVEST

Dry weather (precipitations 20-60% lower than usual), small berries and slightly lower yields; cooler temperatures overall. The 2019 harvest happened about 1-3 weeks earlier than usual, and the grapes were in pristine condition with not a drop of botrytis or downy mildew.

We were concerned that there would be problems with frost, because of the dry spring, but a constant evening breeze made frosts rare this year. And outside of Agrelo, there were no significant hail storms. We expected the harvest to be larger than usual, but the combination of dry weather and cool climate resulted in yields slightly lower than the norm.

WINEMAKING

Fermentation in stainless Steel tanks for 14 days and post-fermentation maceration for 20-23 days. Wild yeasts.

AGING

10 months in barrel. Barrel selection varies depending on vineyard and vintage -First, second and third use barrels used.