BODEGA Y VIÑEDOS CATENA

Fundada en 1902

Bodega y Viñedos Catena

Agrelo, Mendoza

2015 DV Catena Cabernet Sauvignon La Pirámide Vineyard

CABERNET SAUVIGNON

SCAN TO VIEW ONLINE

this.wine/v/VT-HSIVPDFXN

VARIETIES

100% Cabernet Sauvignon

ABOUT THIS WINE

The grapes for D.V. Catena are sourced from high altitude, mountain vineyards planted at elevations between 3297' and 3957' above sea level. Years of research, lead to the identification of the ideal "terroir" that could offer the highest concentration of aromas and flavors.

TASTING NOTES

APPEARANCE

Intense purple color.

NOSE

The nose displays ripe black berry fruit laced with spice and smoky oak.

PALATE

The palate shows further spice and black fruit, mingled with subtle hints of vainilla and toasted oak. Finishes long and lingering with elegant, gentle tannins.

TECHNICAL

ABV	PH	TA
13.5%	3.7	5.7 g/L

WINEMAKING

VINEYARD

La Piramide Vineyard: aluvial origin. Clay topsoil with rounded rocks on the bottom. Arena (30%), Limo (40%) y arcilla (30%)

BODEGA Y VIÑEDOS CATENA

Cobos s/n | Luján de Cuyo | M5509 | T +542614131100 | E info@catenazapata.com

HARVEST

Many in Mendoza have started calling 2015 "el año Bordelés", or "the Bordelais year" because of the cool summer, early autumn rains and generally low alcohols and high acidities in the main red varieties. The best Malbecs of 2015 have a refinement and elegance that only occur in very cool years. What was key in the 2014-2015 season was parcelization and low-yields farming. The Malbec in parcels with stony and limestone soils were undisputed super-stars. Because of the warm winter, the harvest was between 10 and 15 days earlier than usual.

WINEMAKING

6 days pre-fermentation maceration. Fermentation in 225 – 550 liter French oak barrels. 28 days maceration. Full malolactic fermentation.

AGING

12-16 months in French oak.

BODEGA Y VIÑEDOS CATENA

Cobos s/n | Luján de Cuyo | M5509 | T +542614131100 | E info@catenazapata.com