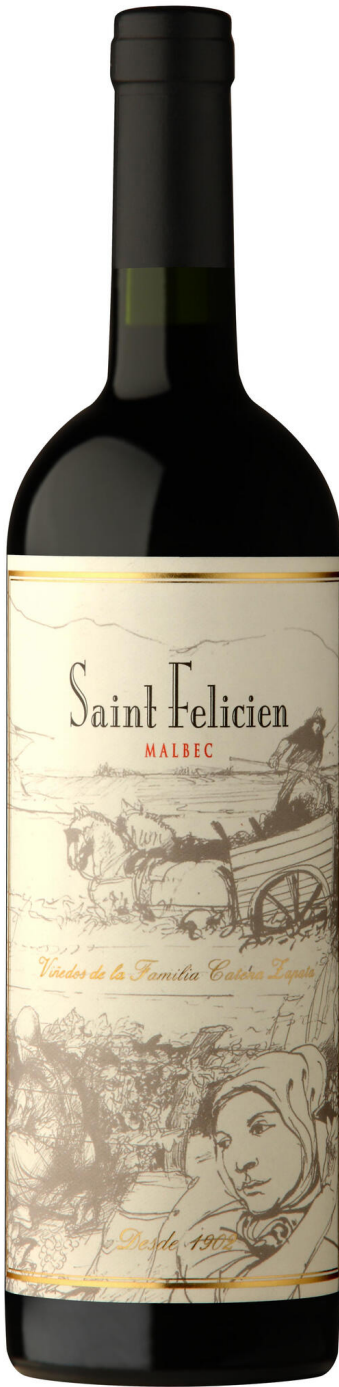


BODEGA Y VIÑEDOS CATENA

Fundada en 1902

2017 Saint Felicien Malbec

Alcohol label %: 13.5 | pH: 3.7 | Acidity (TA): 5.0



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

Low yields due to moderate frosts in the UCO Valley, an early harvest, and perfect balance. Laura Catena's favorite vintage since 1995. After Harvest 2016, the smallest and coldest in three decades thanks to El Niño, Mendoza's wine producers were mourning their empty wineries and hoping for a big crop.

But only Mother Nature gets to decide, and in 2017 we had another year of small yields—especially in the UCO Valley where most of our family's vineyards are located. Spring frosts brought on by dryer and slightly cooler weather resulted in lower yields, and the UCO Valley Malbec was down 55%.

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.