

# BODEGA Y VIÑEDOS CATENA

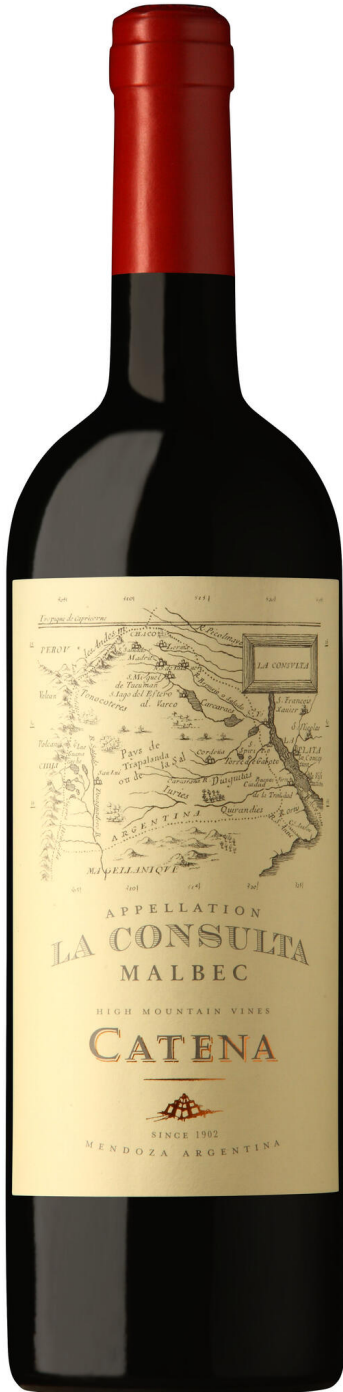
*Fundada en 1902*

## 2018 Catena Appellation La Consulta Malbec

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Alcohol label %: 13.5 | pH: 3.68 | Acidity (TA): 5.8

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### Growing Conditions

La Consulta Vineyard (1095m/3592ft). Alluvial origin. Loamy soil, with rounded rocks on the bottom (80% Sand - 10% Clay - 10% Silt)

“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.

Cool Nights and high day-night Thermal Amplitude:

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.

Early by Two Weeks:

A warm summer followed by the cooling effect of the Pacific over the Andes during the months of February, March and April gave rise to a slightly earlier (by two weeks) harvest in 2018.

A Dry Year:

There was a decrease of about 100 mm (4 inches), about 30% less rain in every region.

### Winemaking

This wine goes through cold maceration for 5 days under 50°F (10°C). The juice is then fermented for 16 days with a post-fermentation maceration of 10 days.

### Aging

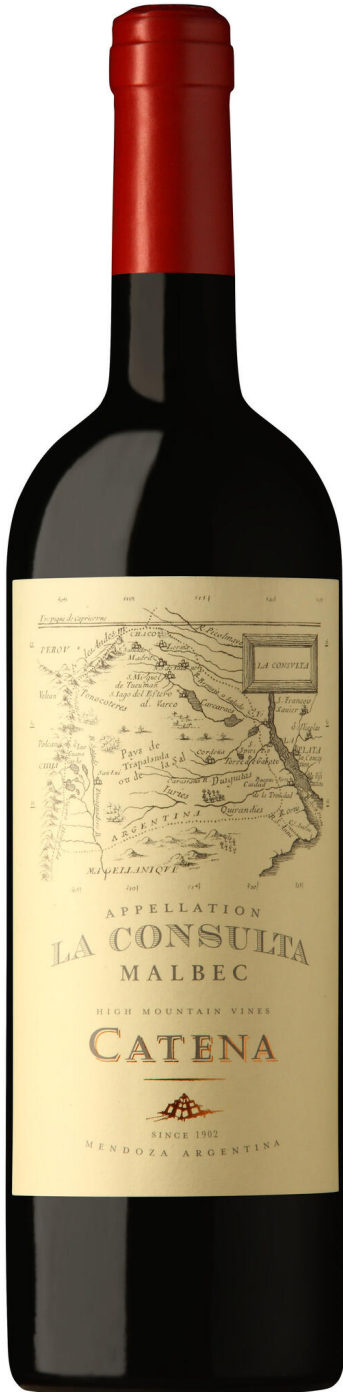
12 months in barrel (35% new). Barrel selection varies depending on vineyard and vintage. 100% French oak.

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### Appearance

Dark violet color with deep purple tones

### Nose

The nose offers red fruit flavors and ripe, concentrated dark berries with floral notes like violets, some hints of vanilla and tobacco.

### Palate

The mouthfeel is rich, with raspberries and blueberries, and a touch of mocca. The finish presents soft and well structured tannins with bright, crisp acidity that gives the wine exceptional length.