BODEGA Y VIÑEDOS CATENA

Fundada en 1902

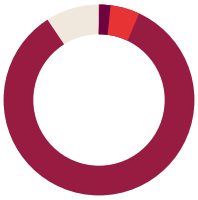
Bodega y Viñedos Catena

Mendoza, Mendoza

2018 Catena Cabernet Sauvignon

CABERNET SAUVIGNON, CABERNET FRANC, PETIT VERDOT

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
13.4%	**3.7**

SCAN TO VIEW ONLINE

this.wine/v/VT-KBAHECPXJ

BODEGA Y VIÑEDOS CATENA

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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. Altamira in 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.

“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 Mendozan: 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

Fermentation in stainless steel tanks for 14 days and post-fermentation maceration for 20-23 days. Wild yeasts. Elevage: 12 months in barrel. Barrel selection varies depending on vineyard and vintage - First, second and third use barrels used.

- Total Acidity: 5.02 grams/liter