BODEGA Y VIÑEDOS CATENA

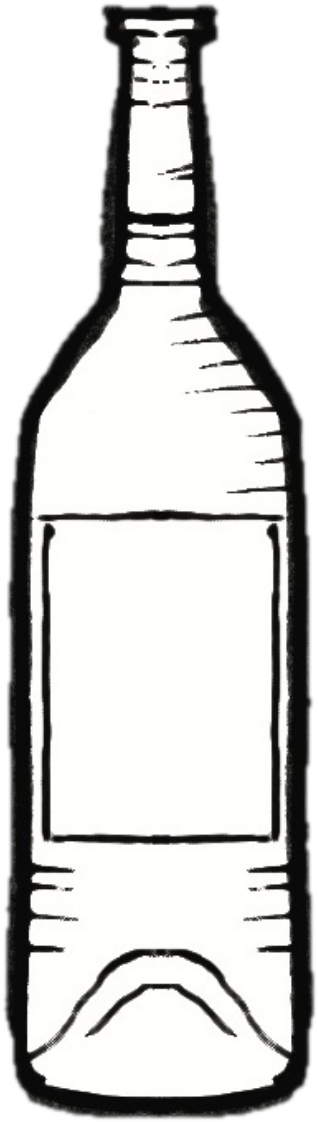
Fundada en 1902

Bodega y Viñedos Catena

Mendoza, Mendoza

1999 Catena Cabernet Sauvignon

CABERNET SAUVIGNON



VARIETIES

100% Cabernet Sauvignon

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.

TASTING NOTES

APPEARANCE

The Catena 1999 Cabernet Sauvignon presents a deep red color with black tones.

NOSE

It has an intense nose of red berries, spice and a touch of black pepper.

PALATE

The wine is full bodied and well balanced with ripe berry fruit flavors and a light note of vanilla. It will improve for the next 5-10 years.

TECHNICAL

ABV	PH
14.0%	**3.5**

SCAN TO VIEW ONLINE

this.wine/v/VT-MXWNLOQCZ

BODEGA Y VIÑEDOS CATENA

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WINEMAKING

VINEYARD

The winter of 1998, after a rather rainy autumn, was dry and temperate. There were not many frosts and so Spring arrived in a dry and moderate atmosphere, with some large temperature variations. Despite the dry conditions, there were some late frost dangers due to the wide thermal amplitude between daytime highs and nighttime lows. In the Catena vineyards, any potential damage to the vines was avoided through the use of heaters in the vineyards.

Summer began with warm and dry weather conditions, demanding the use of irrigation from the underground aquifers. The rest of the summer season offered ideal conditions for the grapes to mature gradually and completely.

The large difference between daytime highs and nighttime lows in the high altitude vineyards of the Andean foothills give the grapes the opportunity to fully develop all elements of color and aroma, as well as ensuring the maturity of ripe sweet tannins in the reds and an excellent sugar/acid balance in the whites. The harvest began in mid-March and lasted through the second week of April. Dry and moderate conditions allowed for Catena's vineyard management team to select the exact moment of optimum ripeness for the harvest of all the fruit.

WINEMAKING

Total Acidity: 6.17 grams/liter