

# BODEGA Y VIÑEDOS CATENA

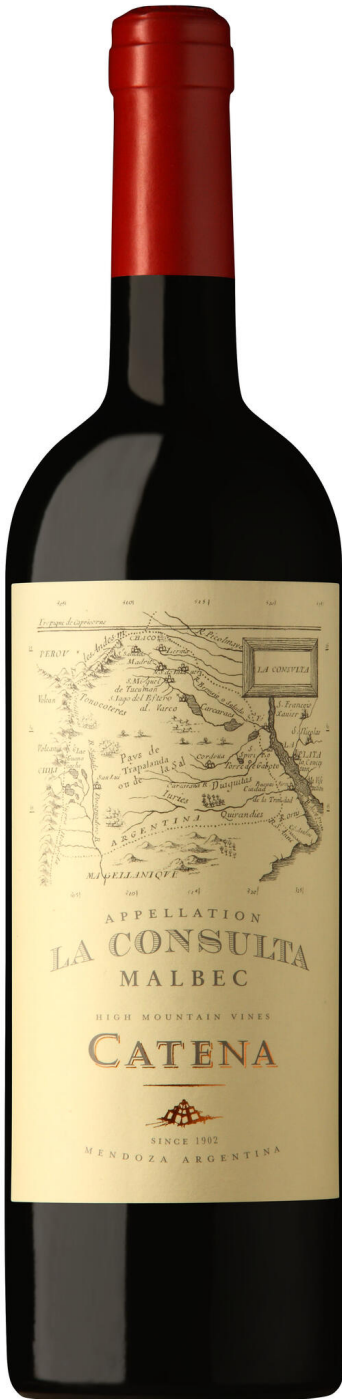
*Fundada en 1902*

## 2014 Catena Appellation La Consulta Malbec

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Alcohol label %: 13.5 | pH: 3.78 | 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)

The wines stand out for their high natural acidity, freshness and concentration. There is perfect balance of acidity and alcohol; we predict an extraordinary ageing potential.

2014 was the coolest harvest year since 2001. It was a year with pronounced regional contrasts. Abundant snowmelt (the Andes could be seen covered in snow throughout most of the harvest season) would have made this a very large harvest, except that everything slowed down with the cool weather in February, March and April, and the severe September frost. The frost affected predominantly Eastern and Northern Mendoza and San Juan, but also some parts of the Uco Valley and Lujan de Cuyo. In the end, the harvest was delayed by one to two weeks and overall the yields were average.

A great achievement for this year was the certification of the Argentina Sustainability Protocol by Bodegas de Argentina. The project started four years ago when Laura Catena came back from California with the idea to apply sustainable practices in the Catena Vineyards. Vineyard manager Luis Reginato teamed up with the Catena Institute of Wine to adapt the California protocol to Mendoza.

Many of the practices were already endemic to our Catena culture of green winegrowing, but having a formal process helped us take advantage of sustainability at all levels of our family winery, from the vineyards to the winery to human resources.

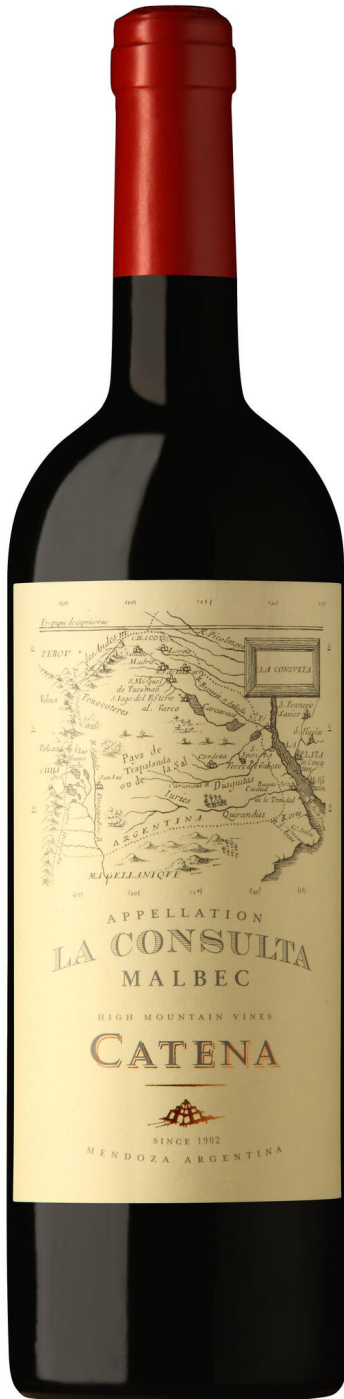
The beneficial effects of using green forage between rows, natural compost and judicious water management convinced us to attempt a certification process for our whole wine region. We brought our protocol to Bodegas de Argentina and worked with the Catena Institute, the Universidad Nacional de Cuyo and the INV (National Viticulture Institute) to provide a certifiable protocol for the region, which was formally approved in November of 2013. The protocol has a strong humanistic approach, encouraging the provision of social benefits for employees and child-care and

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nutrition for the families of seasonal workers.

### **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 19-22 days.

### **Aging**

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

### **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.