BODEGA Y VIÑEDOS CATENA

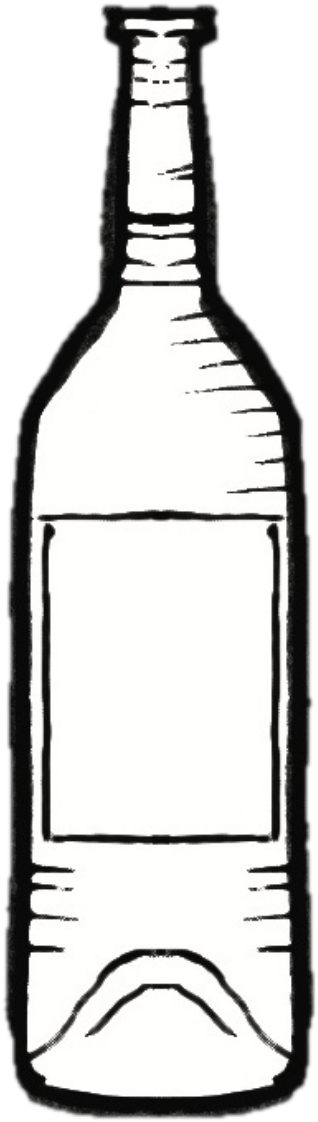
Fundada en 1902

Bodega y Viñedos Catena

Mendoza, Mendoza

2004 Catena Alta Cabernet Sauvignon

CABERNET SAUVIGNON



SCAN TO VIEW ONLINE

this.wine/v/VT-NUQWPFAHK

VARIETIES

100% Cabernet Sauvignon

ABOUT THIS WINE

Before the world recognized Catena's Argentina as "malbec country", the winery was known for its old-world style Cabernet Sauvignon born in the clay-soils of Agrelo. The family cherishes its historic Cabernet Sauvignon vineyards in Agrelo and Tupungato, particularly for their ageability and classic flavors. Catena Alta Cabernet Sauvignon is sourced from Lot 3 of the La Pirámide vineyard, Lot 2 of the Domingo vineyard and Lot 2 of the Nicasia Vineyard.

Catena Alta is an assemblage of historic rows within the Catena family Estate vineyards. The blend of these historic rows, like the marriage of sounds that create a symphony, yields a highly aromatic and elegant wine that speaks for the earth and the vines that have been tended by the Catenas for four generations. The Catena Alta wines can usually be drunk starting at three years after harvest and into the following one to two decades.

TASTING NOTES

APPEARANCE

The 2004 Catena Alta Cabernet presents a dark, opaque violet color with blackish tones.

NOSE

The wine shows intense aromas of ripe dark fruit together with hints of tobacco, cedar and fresh mint.

PALATE

The palate is full and rich with concentrated flavors of cassis, black currant with notes of clove, espresso bean, and pencil lead. The finish has well-structured, finely grained tannins and bright, lively acidity.

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TECHNICAL

ABV	PH
14.1%	**3.62**

WINEMAKING

VINEYARD

The winter of 2003 was drier than normal, with very little snow in the Andean heights. Average temperatures throughout this season were slightly higher than normal due to high altitude “Zonda” winds, a warm dry wind of the Andes. Spring began with similar conditions: warmer than usual temperatures, low relative humidity, heightened sunlight intensity and some high altitude zonda winds. These conditions combined for a higher than usual demand for water. The vines experienced an excellent bud break, right on schedule from September to October depending on the varietal and vineyard site.

The flowering and fruit set were better than normal, with a very balanced crop dispelling the local wisdom that such warm and windy conditions usually lead to set difficulties. The rest of Spring and the beginning of Summer continued with higher than average temperatures with some light precipitation serving to relieve the demands for water. Veraison in general took place later than normal, around the middle to end of January depending on the varietal and the vineyard site.

HARVEST

LA PIRÁMIDE VINEYARD - Agrelo, Luján de Cuyo, Mendoza, 3117 ft elevation Located in the Agrelo district of the Lujan de Cuyo region at an altitude of 950m (3117 ft) above sea level. Similar climatic conditions to Angelica were present in La Pirámide as well, with warmer than usual temperatures in late February and early March threatening dehydration. Again careful irrigation and a light rain storm of 22 mm on March 9 & 10 reversed the process. Throughout March, however, the average temperature was only slightly above normal, about 0.5º C (1º F). The nights continued their very cool tendency in this vineyard as well, with the thermal amplitude increasing about 1.4º C (3.24º F). Nicolas Catena, who follows this vineyard very closely due to its traditional predominance in the Nicolas Catena Zapata blend, was very pleased with the performance in 2004. “The Cabernet Sauvignon from Lot 3 of the La Pirámide vineyard showed exceptional concentration and complexity in 2004. The very cold nights helped to lend an added level of balance to the grapes.”

DOMINGO VINEYARD - Villa Bastías, Tupungato, Uco Valley, Mendoza, 3675 ft elevation Located in the Villa Bastías district of the Tupungato region at an altitude of 1120m (3675 ft) above sea level. Warmer than usual temperatures dominated throughout February, with daytime highs registering above normal temperatures in a sustained manner. Throughout the first days of March, the temperatures began to decrease rapidly. Indeed, the monthly average temperature for this important ripening period was only slightly higher than the historic norm. The nights during this period were also slightly warmer, with the average thermal amplitude closing the month at 10º C (50º F), some 3º C (5º F) lower than the norm. The Chardonnay harvest began on March 5 while the Cabernet Sauvignons were picked as of April 1. The lower temperatures in the first days of March resulted in Chardonnay fruit with fresh citrus and floral elements and bright acidity. The Cabernet Sauvignon grapes has very good concentration with the Mount Eden clone showing excellent performance with the added complexity of light notes of green pepper and eucalyptus.

NICASIA VINEYARD: Malbec - Altamira, Uco Valley, Mendoza, 3593 ft elevation Located in the La Consulta district of the San Carlos region at an altitude of 1095m (3593 ft) above sea level. While January experienced temperatures in line with the historic norm, the month of February saw a rather sharp rise in day time highs. With very little precipitation in this month, a slight dehydration began to set in. Careful attention paid to the irrigation regime and a light rain storm of 12 mm on March 12th reversed this trend. Throughout the important ripening month of March, average temperatures were 1.2º C (2.5º F) above normal. Nights, however, were colder than normal, with the average thermal amplitude a full 1º C (1.8º F) higher than normal. This was the greatest thermal amplitude in all of Catena Zapata’s vineyards in 2004. Harvest began on April 2 in line with historic norms. Alejandro Vigil, Research & Development Manager for Bodega Catena Zapata, was especially impressed by the 2004 vintage from this vineyard, “As with other Malbecs in 2004, the increased sunlight intensity for the warm and dry conditions in Spring and Summer resulted in greater skin thickness and polyphenol content, lending extra concentration to the fruit. The fairly cool nights in March allowed the grapes to finish ripening very slowly, lending extra floral and black pepper components.”

WINEMAKING

Total Acidity: 5.62 grams/liter

Unfined and unfiltered

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