BODEGA Y VIÑEDOS CATENA

Fundada en 1902

Bodega y Viñedos Catena

Agrelo, Mendoza

2015 Catena Appellation Agrelo Cabernet Sauvignon

CABERNET SAUVIGNON

SCAN TO VIEW ONLINE

this.wine/v/VT-OPECAGSVK

VARIETIES

100% Cabernet Sauvignon

ABOUT THIS WINE

Family vintners for over 100 years, the Catenas are recognized for their pioneering role in high-altitude viticulture in Argentina. This wine is sourced from the family's historic vineyards in the Agrelo Appellation, a region well-regarded for Cabernet Sauvignon in Mendoza. The appellation´s deep clay soils and moderate climate produce wines that are revered for their robust tannins and smooth, lengthy finish.

TASTING NOTES

APPEARANCE

Purple color with ruby red reflections

NOSE

The nose shows intense aromas of ripe red fruit flavors interwoven with spices notes like black pepper, thyme, curry, with layers of cedar.

PALATE

The mouthfeel is rich with layers of cassis flavors and notes of black pepper, clove, leather and tobacco. The finish is bright and fresh with finely grained tannins.

TECHNICAL

ABV	PH	TA
13.0%	**3.6**	**5.5 g/L**

BODEGA Y VIÑEDOS CATENA

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WINEMAKING

VINEYARD

Agrelo Vineyard (950m/3116ft). Alluvial origin. Clay topsoil with rounded rocks on the bottom (30% Sand - 30% Clay - 40% Silt)

Many in Mendoza have started calling 2015 "el año Bordelés," or “the Bordelais year,” because of the cool summer, early harvest, autumn rains, and generally low alcohols and high acidities in the main red varieties.

The best Malbecs of 2015 have a refinement and elegance that only occur in very cool years. We predict that the Malbecs of Adrianna in Gualtallary and Angelica Sur in Eugenio Bustos, West and South in the Uco Valley will have alcohols in the 12.5-13 range and unusually high acidities with pH's in the 3,4-3,5 range. These characteristics were due to a warm winter followed by a perfectly cool summer and 10-50% more rain than usual in the early autumn harvest months. In the Adrianna and Angelica Sur vineyards, the sloped stony soils and phenomenal drainage allowed the rains to have a mostly de-stressing effect on the vines, resulting in incredible balance of flavors. We expect that the wines of 2015 will be somewhat similar to those of 2001, when rains provoked a great deal of fear in us farmers, but which ended up being particularly age-worthy.

What was key in the 2014-2015 season was parcelization and low-yields farming. Our Adrianna Vineyard is divided into more than 200 parcels and this was particularly important this season. The areas with deeper sandy soils which usually give excellent quality, did not perform well.

The Malbec in parcels with stony and limestone soils were undisputed super-stars. Because of the warm winter, the harvest was between 10 and 15 days earlier than usual and the early harvest varieties such as Chardonnay and Pinot Noir performed beautifully. Also, there was no significant hail (therefore no damaged clusters allowing rot to form easily), which was fortunate because in well-drained areas, botrytis was rare despite the heavy rains.

The most complicated variety this year was Cabernet Sauvignon which suffered a certain degree of botrytis throughout the region. Again, in well-drained soils and sectors pruned for low yields, the Cabernet Sauvignon is elegant and well balanced. But in the predominantly clay soils of Lujan de Cuyo and Maipú, there were significant problems with rot.

HARVEST

Achieving ripeness and being able to harvest before the 10th of April was key this year. At Catena Zapata we certainly benefited from having our own harvest crews and equipment because it allowed us to harvest at the optimal moment.

WINEMAKING

This wine goes through cold maceration for 3 days at 50ºF (10ºC). The juice is then fermented for 23 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.