

BODEGA Y VIÑEDOS CATENA

Fundada en 1902

2018 DV Catena Chardonnay-Chardonnay

Alcohol label %: 13.5 | pH: 3.3 | Acidity (TA): 6.4



Growing Conditions

Domingo Vineyard: aluvial origin. Silt loamy soil with limestone on the bottom.

La Piramide Vineyard: aluvial origin. Clay topsoil with rounded rocks on the bottom.

Harvest

“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 Mendocino: dry, cool, sunny and with moderate yields in every region from the lowest to the highest altitudes.

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.

Winemaking

In stainless-steel tanks. Selected yeast. Max. Ferm.Temp. 18 °C, for 20 days. 60% malolactic fermentation

Aging

10 months in French oak.

Appearance

An intense golden yellow colour with light greenish hues.

Nose

The nose is complex and elegant, displaying ripe tropical fruit aromas from La Pirámide Vineyard, such as pineapple and peach, laced with fresh citrus and minerality from Domingo Vineyard.

Palate

The mouthfeel is sweet and unctuous, packed with ripe fruit. Finishes long and lingering with fresh, crisp acidity.