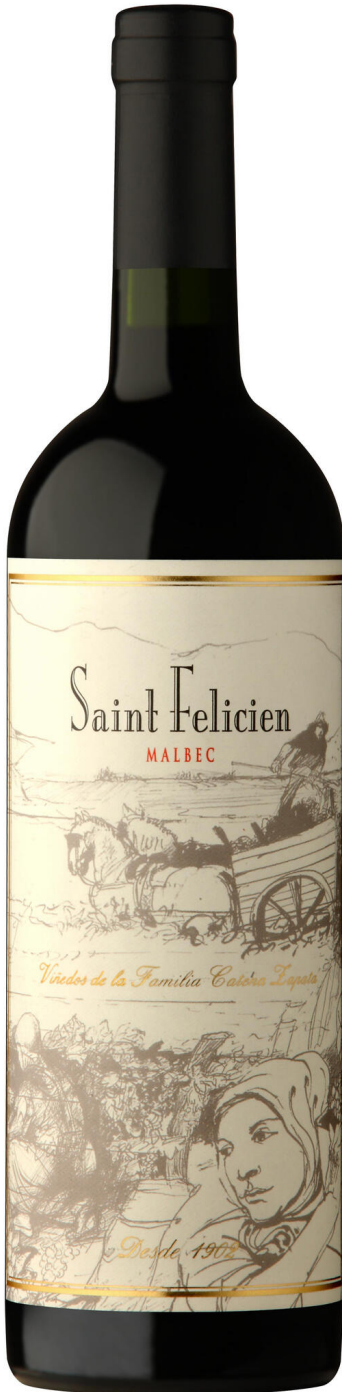


BODEGA Y VIÑEDOS CATENA

Fundada en 1902

2016 Saint Felicien Malbec

Alcohol label %: 13.5 | pH: 3.6 | Acidity (TA): 5.6



Growing Conditions

Angelica Vineyard: aluvial origin. Loamy clay in the topsoil with rounded rocks on the bottom.

Harvest

Dry Farming, Cool Climate and Eternal Snow. The coolest vintage in the last thirty years, 2016 was marked by "El Niño", low yields and a fully snow-covered view of the Andes through the summer. The rains came together with cooler than usual days which saved us from any rot by lowering yields and shortening the harvest season. Our vineyards were mostly dry farmed; natural acidities are extremely high and alcohols low, in the 12-13 range. The 2016 wines might take longer than usual to be ready for drinking.

Winemaking

Selected yeast. Max. Ferm.Temp. 27-30°C, for 12-14 days, 21-23 days maceration.

Aging

12 months in French oak 2nd and 3rd use barrels.

Appearance

Saint Felicien Malbec is an elegant, complex wine of a deep violet color, typical of Argentine Malbec.

Nose

The nose is rich with concentrated ripe blackberry laced with subtle vanilla, tobacco and liqueur flavors.

Palate

On the palate, an enticing, sweet entry leads to a complex wine, of soft round tannins that are characteristic of the "Angelica" vineyard. Finishes long and lingering with great ageing potential.