BODEGA Y VIÑEDOS CATENA

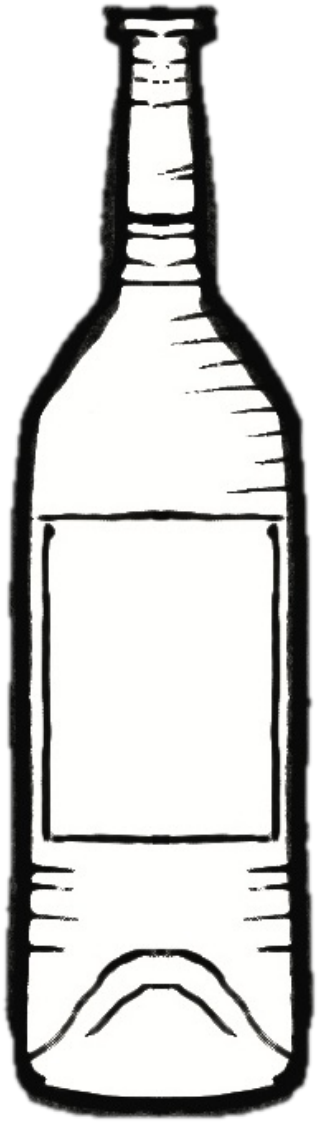
*Fundada en 1902*

**Bodega y Viñedos Catena**

Mendoza, Mendoza

# 2009 Catena Cabernet Sauvignon

CABERNET SAUVIGNON



## VARIETIES

**0%** Cabernet Sauvignon

## ABOUT THIS WINE

*The Catena wines are a special assemblage of High Mountain Estate Vineyards made by fourth generation vintner, Laura Catena and chief winemaker, Alejandro Vigil. Although we have found that most of the Catena wines are consumed shortly after release, we are pleased to see that they age beautifully for ten to twenty years. Through decades of study and exploration within Mendoza's high altitude mountain terroirs, the Catena family has identified special locations for its Estate vineyards. From the marriage of these historic vineyards emerges a wine of unique character that has natural balance, concentration and a distinct varietal identity.*

## TASTING NOTES

### APPEARANCE

The Catena Cabernet Sauvignon shows a dark violet color with shades of rubies.

### NOSE

On the nose it offers aromas of ripe black currant, sweet spice, red fruits and cassis.

### PALATE

On the palate it displays layers of cassis, tobacco and black pepper. This Cabernet Sauvignon is an elegant wine with tannins that provide structure and a long, persistent finish.

**SCAN TO VIEW ONLINE**

this.wine/v/VT-UWDONMYXJ

**BODEGA Y VIÑEDOS CATENA**

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## WINEMAKING

### VINEYARD

"The 2009 Harvest will be hard to forget. It was scary at the beginning because of the December rains - for a moment there we thought that the El Niño rains of 1998 were back. But by the middle of January we started to relax a little (never completely of course). The weather stayed dry from the end of December through May, with moderate temperatures, almost no rains, sunny and breezy at night. The key to this vintage was judicious irrigation management. Drip irrigated vineyards had a definite advantage. We had the opportunity to stress each and every vine just the right amount. The average harvest date was about 10 days earlier than usual, and the sanitary conditions, aromas, tannin development, especially in the reds, were absolutely perfect. I just tasted through our Malbecs in early May, and I initially thought that several of the Catena tanks were Catena Alta quality. There is abundance of everything this year: aromas, concentration, length, natural acidity."

General Conditions in Mendoza by Luis Reginato, Head of Viticulture, Bodega Catena Zapata: In most regions there was about 25% more rain than usual (5 to 50mm more) in the late spring/early summer and these rains had a natural cooling effect in the months of November and December. Towards the end of December it stopped raining in most regions. Veraison started a bit earlier than usual, and the canopy was well developed early in the harvest season because of the rains. It stopped raining just at the right time for red varietals and very high altitude chardonnay to experience the necessary amount of stress.

We did a great deal of Scholander pump water measurements this year because in the dry conditions of Jan-May it was essential to stress the plants judiciously. Most lots were harvested between 7 and 10 days prior to the usual date. Because of the ideal weather conditions of February, March, April and May, we were able to harvest all our vineyards at 4 different times, a method that we find helpful as a way to intensify each aspect of the vineyard's terroir: aromatics (early harvest), fine tannins and mid palate (mid harvest), concentration of tannins-polymerization (late harvest.)

### WINEMAKING

No cold maceration; the juice begins fermentation right away. Short 12-14 day post-fermentation maceration; finishes malolactic in barrel.

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### AGING

Aged for 16 months in 80% French oak 30% new, 20% American oak 20% new.