

BODEGA Y VIÑEDOS CATENA

Fundada en 1902

2015 DV Catena Tinto Historico

Alcohol label %: 13.0 | pH: 3.7 | Acidity (TA): 5.8



Growing Conditions

A Blend of Three Vineyards - vineyards are divided into lots that are harvested at different times:

Angelica Vineyard, Lunlunta 3,116 ft (920 m): aluvial origin. Loamy clay in the topsoil with rounded rocks on the bottom.

Adrianna vineyard, Gualtallary 4,757 ft (1,450 m): aluvial origin. Gravel and limestone. Rounded rocks in the bottom.

El Cepillo, Eugenio Bustos 3,593 ft (1,090 m) elevation: Loam-sandy soil with thick calcareous layers and rounded rocks on the bottom.

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.

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 an extensive cold maceration for 5 days at 48°F (8,8°C) to extract aromas. The juice is then fermented for 16 days with a post-fermentation maceration of 22 days. Wild Yeasts.

Aging

12-14 months in barrel. Barrel selection varies depending on vineyard and vintage - First, second and third use barrels used.