BODEGA Y VIÑEDOS CATENA

Fundada en 1902

Bodega y Viñedos Catena

Mendoza, Mendoza

2018 DV Catena Cabernet-Malbec

MALBEC, CABERNET SAUVIGNON

SCAN TO VIEW ONLINE

this.wine/v/VT-VWJXHFKPL

VARIETIES

- **50%** Malbec
- **50%** Cabernet Sauvignon

ABOUT THIS WINE

The grapes for D.V. Catena are sourced from high altitude, mountain vineyards planted at elevations between 3297' and 3957' above sea level. Years of research, lead to the identification of the ideal "terroir" that could offer the highest concentration of aromas and flavors.

TASTING NOTES

APPEARANCE

A deep red colour with light violet hues.

NOSE

The nose is focused with concentrated spice Cabernet fragances from La Pirámide vineyard, and ripe blackberry Malbec flavours from Angélica, in Lunlunta. Barrel aging adds subtle notes of vainilla, tobacco and liqueur, making this wine particularly complex and elegant.

PALATE

Starts sweet and fruity followed by complex spice and oak and a long lingering finish of round, soft tannins.

FOOD PAIRING

A perfect match with beef, game and sophisticated dishes.

TECHNICAL

ABV	PH	TA
13.5%	**3.65**	**5.63 g/L**

BODEGA Y VIÑEDOS CATENA

Cobos s/n | Luján de Cuyo | M5509 | T +542614131100 | E info@catenazapata.com

WINEMAKING

VINEYARD

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

Selected yeast. Max. Fermentation for 17 days. 25 days maceration.

AGING

12-16 months in French oak barrels (35% new)

BODEGA Y VIÑEDOS CATENA

Cobos s/n | Luján de Cuyo | M5509 | T +542614131100 | E info@catenazapata.com