BODEGA Y VIÑEDOS CATENA

Fundada en 1902

Bodega y Viñedos Catena

Mendoza, Mendoza

2018 Catena Alta Cabernet Sauvignon

CABERNET SAUVIGNON, CABERNET FRANC

SCAN TO VIEW ONLINE

this.wine/v/VT-WSCNGBIYH

VARIETIES

- **93%** Cabernet Sauvignon
- **7%** Cabernet Franc

ABOUT THIS WINE

Before the world recognized Catena's Argentina as "malbec country", the winery was known for its old-world style Cabernet Sauvignon born in the clay-soils of Agrelo. The family cherishes its historic Cabernet Sauvignon vineyards in Agrelo and Tupungato, particularly for their ageability and classic flavors. Catena Alta Cabernet Sauvignon is sourced from Lot 3 of the La Pirámide vineyard, Lot 2 of the Domingo vineyard and Lot 2 of the Nicasia Vineyard.

Catena Alta is an assemblage of historic rows within the Catena family Estate vineyards. The blend of these historic rows, like the marriage of sounds that create a symphony, yields a highly aromatic and elegant wine that speaks for the earth and the vines that have been tended by the Catenas for four generations. The Catena Alta wines can usually be drunk starting at three years after harvest and into the following one to two decades.

TECHNICAL

ABV	PH	TA
13.8%	**3.6**	**5.75 g/L**

WINEMAKING

VINEYARD

– Lot 3, La Piramide Vineyard, Agrelo, Luján de Cuyo (950m/3116ft). Alluvial origin. Clay topsoil with rounded rocks on the bottom. Plant selection: Selección Mendoza - Lot 2, Domingo Vineyard, Villa Bastías, Tupungato, Valle de Uco (1120m/3674ft). Alluvial origin. Silt loamy soil with limestone on the bottom. - Lot 2, Nicasia Vineyard, Altamira, Valle de Uco (1095m/3592ft). Alluvial origin. Loamy soil, with rounded rocks on the bottom.

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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

Vineyard lots are harvested at different times to ensure optimal natural acidity and moderate alcohol levels. Whole berries are hand loaded into small format fermentation bins and 225-500 L barrels, roll fermentors; lots are treated individually; fermentation and maceration last for 28 - 30 days. Wild yeasts. Alcoholic and malolactic fermentation in barrel.

AGING

Aged for 18 months, depending on the vineyard and harvest time. French oak.