BODEGA Y VIÑEDOS CATENA

Fundada en 1902

Bodega y Viñedos Catena

Mendoza, Mendoza

2016 DV Catena Cabernet-Cabernet

CABERNET SAUVIGNON

SCAN TO VIEW ONLINE

this.wine/v/VT-YHRZCIKJX

VARIETIES

100% 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

Of a deep violet red ruby colour with violet hues.

NOSE

The nose is complex, reminiscent of black berries (cassis, raspberries) and spicy hints of black pepper and clove laced with cedar, leather and subtle mineral notes of pencil lead.

PALATE

On the palate, it is a well-structured, elegant wine of un unctuous, velvety texture. Finishes long and lingering with soft, round tannins and a bright, balanced acidity.

TECHNICAL

ABV	PH	TA
14.0%	**3.65**	**5.7 g/L**

WINEMAKING

VINEYARD

The Cabernet grapes were sourced from two different vineyards. Lot 3 from "La Piramide" Vineyard, planted in 1983, shows exceptional balance and homogeneity regarding yields and canopy management. The grapes from this vineyard lot offer intense cassis flavors and wonderful structure. Lot 2 from "Domingo" Vineyard, planted at a higher altitude, displays cold region aromatics of ripe black cherry, spicy notes of thyme and subtle minerality.

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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

Max. Ferm.Temp. 23-27 ºC. 27-32 days maceration

AGING

12-14months in French oak

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