BODEGA Y VIÑEDOS CATENA

*Fundada en 1902*

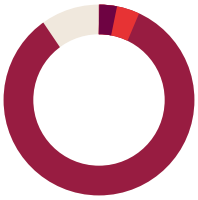
**Bodega y Viñedos Catena**

Mendoza, Mendoza

# 2015 Catena Cabernet Sauvignon

CABERNET SAUVIGNON, CABERNET FRANC, PETIT VERDOT

## VARIETIES



- **90%** Cabernet Sauvignon
- **7%** Cabernet Franc
- **3%** Petit Verdot

## 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.*

## TECHNICAL

| ABV | PH |
|---|---|
| **13.5%** | **3.72** |

## WINEMAKING

SCAN TO VIEW ONLINE

this.wine/v/VT-YUNEQAVHZ

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

## VINEYARD

Agrelo 3,117 ft (950 m) elevation: aluvial origin. Clay topsoil with rounded rocks on the bottom. Villa Bastías 3,675 ft (1,120 m) elevation: aluvial origin. Silt loamy soil with limestone on the bottom. Altamira in La Consulta 3,593 ft (1,095 m) elevation: aluvial origin. Loamy soil, with rounded rocks on the bottom. El Cepillo, Eugenio Bustos 3,593 ft (1,090 m) elevation: aluvial origin. 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.

The best Malbecs of 2015 have a refinement and elegance that only occur in very cool years. We predict that the Malbecs of Adrianna in Gualtallary and Angelica Sur in Eugenio Bustos, West and South in the Uco Valley will have alcohols in the 12.5-13 range and unusually high acidities with pH's in the 3,4-3,5 range. These characteristics were due to a warm winter followed by a perfectly cool summer and 10-50% more rain than usual in the early autumn harvest months. In the Adrianna and Angelica Sur vineyards, the sloped stony soils and phenomenal drainage allowed the rains to have a mostly de-stressing effect on the vines, resulting in incredible balance of flavors. We expect that the wines of 2015 will be somewhat similar to those of 2001, when rains provoked a great deal of fear in us farmers, but which ended up being particularly age-worthy.

What was key in the 2014-2015 season was parcelization and low-yields farming. Our Adrianna Vineyard is divided into more than 200 parcels and this was particularly important this season. The areas with deeper sandy soils which usually give excellent quality, did not perform well.

The Malbec in parcels with stony and limestone soils were undisputed super-stars. Because of the warm winter, the harvest was between 10 and 15 days earlier than usual and the early harvest varieties such as Chardonnay and Pinot Noir performed beautifully. Also, there was no significant hail (therefore no damaged clusters allowing rot to form easily), which was fortunate because in well-drained areas, botrytis was rare despite the heavy rains.

The most complicated variety this year was Cabernet Sauvignon which suffered a certain degree of botrytis throughout the region. Again, in well-drained soils and sectors pruned for low yields, the Cabernet Sauvignon is elegant and well balanced. But in the predominantly clay soils of Lujan de Cuyo and Maipú, there were significant problems with rot.

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

Cold maceration for 3 days, fermentation in stainless steel tanks for 20 days and post-fermentation maceration for 20-23 days. Wild yeasts.

Total Acidity: 5.3 grams/liter

## AGING

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

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