

Nº1
CATENA ZAPATA

THE
WORLD'S
**MOST
ADMIRED**
WINE BRAND
2020

DRINKS
INTERNATIONAL







Catena Chardonnay 2020

BODEGA Y VIÑEDOS CATENA

Fundada en 1902

VINEYARDS

Agrelo 3,117 ft (950 m) elevation.

Villa Bastías 3,675 ft (1,120 m) elevation.

Gualtallary 4,757 ft (1,450 m) elevation.

El Cepillo, Eugenio Bustos 3,593 ft (1,090 m) elevation.

VINIFICATION

Whole cluster pressed; fermented, sur lies, in barrels and stainless steel. Wild yeasts. Elevage: 6-8 months in French oak. First, second and third use barrels used. 40% does not undergo malolactic fermentation.

HARVEST REPORT

The summer of 2019 started with warmer than usual temperatures and then cooled off in February. Decreased snow in the winter months resulted in water shortages which led to overall yields being down 20-30%. The lack of summer rains resulted in perfectly healthy grapes. The big scare came on March 19th, 2020, when the Argentine government declared quarantine and we feared that harvest would have to stop with some of our best grapes still on the vine. Late in the day, an order exempting wine as an essential food product came through, allowing us to continue harvesting through the first week of April. Winemakers can't remember an earlier harvest year. The cool climate areas at extreme high altitude in the Uco Valley are yielding beautifully concentrated wines with intense aromatics, optimal texture and structure, and high acidity. Alejandro Vigil calls it one of the best vintages of the last 10 years.

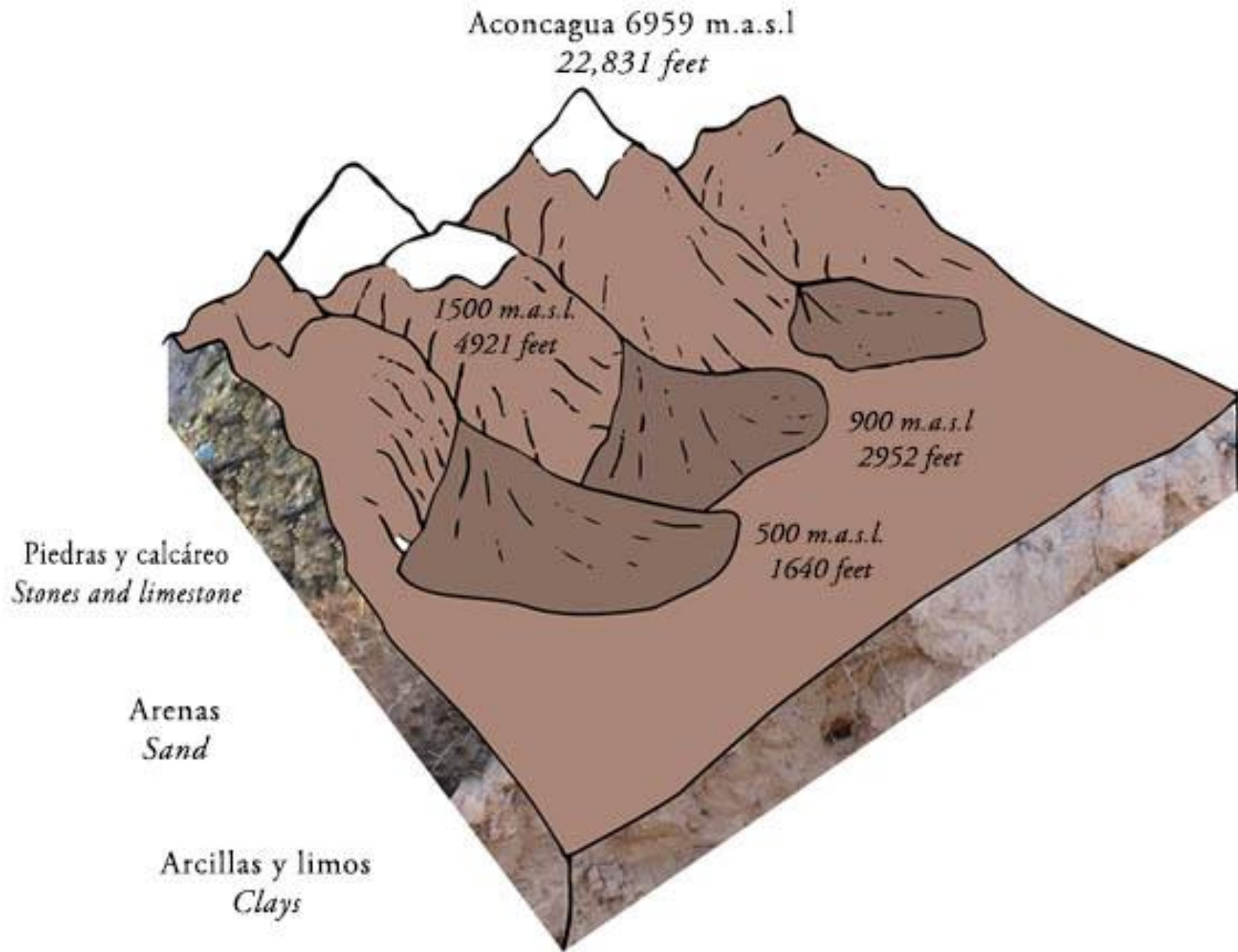
VARIETAL

100 % Chardonnay

A satellite-style map of Argentina, showing the country's geographical features and provincial boundaries. The city of Mendoza is highlighted with a white circle. The text 'MENDOZA' is written in white, and 'ARGENTINA' is written in yellow below it. The surrounding ocean is a deep blue, and the land is a mix of green and brown tones.

MENDOZA
ARGENTINA

Google Earth





BODEGA Y VIÑEDOS CATENA

Fundada en 1902

Catena Alta Chardonnay 2020

VINEYARDS

Adrianna Vineyard 4,757 ft (1,450 m) elevation.

Domingo Vineyard 3,675 ft (1,120 m) elevation.

VINIFICATION

Whole clusters are pressed, and then 100% fermented in 500 L French oak barrels with natural yeasts at low temperatures. Wild yeasts. Aged for 14 months in French oak. 30% does not undergo malolactic fermentation. First, second and third use barrels used.

HARVEST REPORT

The summer of 2019 started with warmer than usual temperatures and then cooled off in February. Decreased snow in the winter months resulted in water shortages which led to overall yields being down 20-30%. The lack of summer rains resulted in perfectly healthy grapes. The big scare came on March 19th, 2020, when the Argentine government declared quarantine and we feared that harvest would have to stop with some of our best grapes still on the vine. Late in the day, an order exempting wine as an essential food product came through, allowing us to continue harvesting through the first week of April. Winemakers can't remember an earlier harvest year. The cool climate areas at extreme high altitude in the Uco Valley are yielding beautifully concentrated wines with intense aromatics, optimal texture and structure, and high acidity. Alejandro Vigil calls it one of the best vintages of the last 10 years.

VARIETAL

100% Chardonnay

WINKLER CLASSIFICATION OF WINE REGIONS

Because the ALTITUDE CHANGES CLIMATE profoundly, ZONE 1 (similar to Burgundy)
& ZONE 4 (Châteauneuf-du-Pape) are LESS THAN 75 KM APART

REGION	CLASSIFICATION	SUM °C	LOCAL AREAS	INTERNATIONAL AREAS
I	Cold	<1389°C	Gualtallary Highlands >1500 m	Burgundy, France Champagne, France
II	Cold -Temperate	<1389°C 1667°C	Gualtallary <1300 m to 1500m>	Bordeaux, France Barolo, Italy Côtes du Rhône, France La Rioja, Spain
III	Warm- Temperate	<1667°C 1944°C	El Cepillo Altamira Agrelo Villa Bastías <1100 m to 1300m>	Napa Valley, USA Chianti Clásico, Italy Barossa Valley, Australia
IV	Warm	<1944°C 2222°C	Lunlunta ~ 900 m	Châteauneuf du Pape, France

Catena Malbec 2019

BODEGA Y VIÑEDOS CATENA

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VINEYARD

A Blend of Three Vineyards

Lunlunta 3,018 ft (920m) elevation: aluvial origin. Loamy clay in the topsoil with rounded rocks on the bottom.

El Cepillo, 3,593 ft (1,090 m) elevation: aluvial origin. Loam-sandy soil with thick calcareous layers and rounded rocks underneath.

Gualtallary 4,757 ft (1,450 m) elevation: alluvial origin. Gravel and limestone soil. Rounded rocks in the bottom.

VINIFICATION

This wine goes through an extensive cold maceration for 5 days at 50oF (10oC) to extract aromas. The juice is then fermented for 12 days with a post-fermentation maceration of 19-22 days. Wild Yeasts. Elevage: 12 months in barrel. First, second and third use barrels used.

HARVEST REPORT

Dry weather (precipitations 20-60% lower than usual), small berries and slightly lower yields; cooler temperatures overall. The 2019 harvest happened about 1-3 weeks earlier than usual, and the grapes were in pristine condition with not a drop of botrytis or downy mildew. We were concerned that there would be problems with frost, because of the dry spring, but a constant evening breeze made frosts rare this year. And outside of Agrelo, there were no significant hail storms. We expected the harvest to be larger than usual, but the combination of dry weather and cool climate resulted in yields slightly lower than the norm.

VARIETAL

100% Malbec





Catena Alta Malbec 2018

BODEGA Y VIÑEDOS CATENA

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VINEYARDS

Angélica Vineyard Lot 18. 3018 ft (920m) elevation.

La Pirámide Vineyard Lot 4. 3116 ft (950m) elevation.

Nicasia Vineyard Lot 1. 3592 ft (1095m) elevation.

Adrianna Vineyard Lot 9. 4757 ft (1450m) elevation.

Angélica Sur Vineyard Lot 6. 3576 ft (1090m) elevation.

VINIFICATION

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 500 L barrels; lots from each vineyard are treated individually; fermentation and maceration last for 20-22 days; cold maceration. Wild yeasts. Alcoholic and malolactic fermentation in barrel; wine undergoes active battonage to protect it and drastically reduce the amount of SO2 needed. Aged for 18 months in French oak.

HARVEST REPORT

“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 Mendocino: 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.

VARIETAL

100 % Malbec

MALBEC TIMELINE



Known from
the time of the
Roman Empire
more than
2000 years ago.

THE HISTORY OF ARGENTINE MALBEC

Introduced in
ARGENTINA
in the
1850's



Malbec is a very delicate, late ripening variety.
**IT IS VERY SENSITIVE TO COLD
WEATHER AND LACK OF SUNSHINE.**
*This is why it adapts so well to
Mendoza's sunny, dry weather.*



Malbec Renaissance
in the **1990's**
by **Nicolás Catena Zapata**
and his Catena Argentine Malbec.



BECAME FAMOUS IN THE
Middle Ages
during **Queen Eleanor's
COURT OF LOVE.**

In the 18th and 19th Centuries,
**Malbec was the most widely
planted variety in the Médoc,**
Bordeaux, home to the Grand Crus;
even more widely planted
than Cabernet Sauvignon.



After the
PHYLLOXERA EPIDEMIC
in the **1870's**
which devastated vineyards across
Europe, Malbec practically
disappeared from France.

*It was mostly replaced by
Merlot, as it ripened earlier.*



The Catena Cuttings:
First selection of
pre-phyloxeric Malbec
vines at the
CATENA INSTITUTE OF WINE,
founded by
Laura Catena.





Catena Zapata Malbec Argentino 2019



VINEYARDS

Nicasia Vineyard 3,593 ft (1,095 m) elevation.

Angélica Vineyard 3,018 ft (920 m) elevation.

VINIFICATION

20% whole cluster and 80% whole berry fruit is hand-loaded into 225-500 liter new French oak barrels for a 100% barrel fermentation for a period of 28 days, allowing seamless oak integration. The fermentation temperature is kept low, extracting intense aromas, and the cap management is done by hand to ensure soft, gentle flavors and tannin extraction. Wild yeasts. Alcoholic and malolactic fermentation in barrel leaves considerable lees and sediment. The wine is aged in French oak barrels for 18 months.

HARVEST REPORT

Dry weather (precipitations 20-60% lower than usual), small berries and slightly lower yields; cooler temperatures overall. The 2019 harvest happened about 1-3 weeks earlier than usual, and the grapes were in pristine condition with not a drop of botrytis or downy mildew. We were concerned that there would be problems with frost, because of the dry spring, but a constant evening breeze made frosts rare this year. And outside of Agrelo, there were no significant hail storms. We expected the harvest to be larger than usual, but the combination of dry weather and cool climate resulted in yields slightly lower than the norm.

VARIETAL

100 % Malbec



ELEVATING ARGENTINE WINE FOR ANOTHER 100 YEARS

Vision: SCIENCE TO PRESERVE NATURE AND CULTURE

Research on:

- High Altitude viticulture
- Malbec: preserving pre-phyllloxeric Malbec vines from extinction
- Own rooted vines: Argentina has more ungrafted vines than any other country in the world
- New regions
- Soil at high altitude
- Water management
- Biodiversity
- Organic and sustainable practices
- Catena shares all research with other wineries in the region

**SCIENTIFIC
REPORTS**

natureresearch

**The Catena Institute of Wine Publishes
Groundbreaking Article in the Most
Extensive Terroir Study of Any Varietal Wine.**

The study provides proof of the existence of terroir and its persistence across vintages.



CATENA INSTITUTE
of Wine



Catena Cabernet Sauvignon 2019

BODEGA Y VIÑEDOS CATENA

Fundada en 1902

VINEYARDS

A Blend of Four Vineyards

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: alluvial origin. Silt loamy soil with limestone on the bottom.

Paraje Altamira en La Consulta 3,593 ft (1,095 m) elevation: aluvial origin. Loamy soil, with rounded rocks on the bottom.

El Cepillo, 3,593 ft (1,090 m) elevation: aluvial origin. Loam-sandy soil with thick calcareous layers and rounded rocks underneath.

VINIFICATION

Fermentation in stainless Steel tanks for 14 days and post-fermentation maceration for 20-23 days. Wild yeasts. Age: 12 months in barrel. Barrel selection varies depending on vineyard and vintage -First, second and third use barrels used.

HARVEST REPORT

Dry weather (precipitations 20-60% lower than usual), small berries and slightly lower yields; cooler temperatures overall. The 2019 harvest happened about 1-3 weeks earlier than usual, and the grapes were in pristine condition with not a drop of botrytis or downy mildew. We were concerned that there would be problems with frost, because of the dry spring, but a constant evening breeze made frosts rare this year. And outside of Agrelo, there were no significant hail storms. We expected the harvest to be larger than usual, but the combination of dry weather and cool climate resulted in yields slightly lower than the norm.

VARIETAL

91% Cabernet Sauvignon, 7% Cabernet Franc, 2% Petit Verdot