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FAMILY VINEYARDS WINERY WINES PRESS DISTRIBUTION VIRTUAL TOUR

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2010 CATENACHARDONNAY



WINE DESCRIPTION

For over four generations, the Catena family has grown vines in the foothills of the Andes Mountains in Mendoza, Argentina. Laura Catena, great-granddaughter of winery founder Nicola Catena, has created a richly textured Chardonnay blend with floral notes, ripe tropical-fruit flavors, a strong mineral character and excellent acidity. Catena Chardonnay is sourced from the family's vineyards in Lujan de Cuyo and Tupungato. From the marriage of these historic parcels emerges a wine of a unique character that has natural balance, concentration and a distinct varietal identity.

TASTING NOTES

The Catena Chardonnay 2010 combines expressions of the High altitude vineyards. Adrianna vineyard, the highest one, gives flowers notes and a strong minerality. The Domingo vineyard provides dry fruits and a crisp finish. Finally, La Piramide Vineyard contributes honeyed tropical fruit flavors with an oily mouthfeel. This chardonnay presents a yellow greenish color with aromas of ripe pears, citrus, vanilla and mineral notes. On the palate, it is a clean fresh wine with crisp acidity.

FACT SHEET

VINIFICATION:

Whole cluster pressed, 100% barrel fermented in French oak (30% new) and aged for 9 months in barrels.

VINTAGE 2010:

The 2010 Harvest is all about low quantity and high quality. If there was ever a year to show that low yields matter for quality, 2010 was it. The low yields are due to a cold spring that delayed bud break and some scattered frosts that led to uneven flowering in many areas. January and February were quite warm and there were no rains after mid February. Perfectly ripe, healthy grapes with great concentration have characterized this vintage.

VINEYARDS:

La Piramide Vineyard: 3117 feet Domingo Vineyard: 3675 feet Adrianna Vineyard; 4757 feet

| Winemaker: | Alejandro Vigil |
|-----------------|--|
| Varietal: | 100% Chardonnay |
| Alcohol: | 13,90% |
| Total acidity: | 6,25 |
| PH: | 3,21 |
| Residual Sugar: | 5,8 g/l |
| Apellation: | Mendoza, Argentina |
| Food pairings: | Filet of Salmon with Tomato and Cilantro Relish |

Filé de Cavala gratinado com batatas doré. Almoço em 23/12/2012 com Filhão & Cias.