

NICOLÁS CATENA ZAPATA 2019

With its inaugural 1997 vintage, Nicolás Catena Zapata became the first luxury cuvée from Argentina to be exported around the world. The wine recreates the “Original Bordeaux Blend” of the 18th and 19th Centuries, when Malbec dominated over Merlot and was in equal standing to Cabernet Sauvignon in the Médoc. **Prephyllloxeric** Malbec and Cabernet Sauvignon massale selections of **ungrafted** vines give rise to this wine, opening a window to the past from the mountain vineyards of Mendoza, Argentina.

THE CATENA ZAPATA FAMILY

Four generations of the Catena family have farmed the vineyards of Mendoza, ever since Italian founder Nicola Catena planted his first Malbec vines in 1902. **Robert Parker’s 2005 book about the 100 “Greatest World Wine Estates”** featured only one winery from South America: Catena Zapata. Parker wrote: “Argentina’s greatest visionary is Nicolás Catena Zapata, and his crusade for high-altitude vineyards and conservative viticultural practices has resulted in one after another breakthrough wines that have pushed Argentina to the forefront of the modern winemaking revolution.” Joined by his daughter Dr. Laura Catena in 1995, the father-daughter team’s vision is to elevate Argentine wine for another 100 years. In 2018 Catena Zapata joined La Place with two wines: Nicolás Catena Zapata, the winery’s top Cabernet Sauvignon blend, and Adrianna Vineyard Mundus Bacillus Terrae, the winery’s top Malbec cru.

NICOLÁS CATENA ZAPATA CRUS



Adrianna cru
Cabernet Sauvignon and Malbec
Gualtallary, Uco Valley
Calcareous soil with gravels
15 Hectares
Planted in 1992
Altitude: 1450 meters a.s.l



Nicasia cru
Malbec and Cabernet Franc
Paraje Altamira, Uco Valley
Large gravel mixed with sand and loam
17 Hectares
Planted in 1996
Altitude: 1095 meters a.s.l

CLIMATE CONDITIONS

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.**

WINEMAKING

The harvest is done by hand and the fermentation takes place in small oak barrels, concrete and stainless steel tanks, at temperatures of 26-28°C for about 10-15 days. The post-fermentative maceration lasts between 5 and 10 days. The wine carries out the malolactic fermentation and is then aged in French oak barrels for 18 months. At the end of our winter Dr. Nicolás Catena Zapata oversees the final blend before bottling.

ASSEMBLAGE

42% Cabernet Sauvignon - 30% Malbec - 28% Cabernet Franc
Alcohol: 13.7%. 5500 cases produced. Peak Drinking 2042 – 2050
Wine Director: Alejandro Vigil. Winemaker: Fernando Buscema