

ADRIANNA VINEYARD

MUNDUS BACILLUS TERRAE MALBEC 2019

Named after Nicolás Catena Zapata's youngest daughter, the Adrianna Vineyard is located at almost 1,500 meters elevation in Mendoza. The soils in this 1.4 hectare parcel are filled with scattered limestone and marine deposits that covered the region millions of years ago. **The limestone layers are well-drained and particularly rich in rhizobacteria, the microorganisms that help vine roots withstand stress and absorb nutrients.** Thus, the name "mundus bacillus terrae" or "**elegant microbes of the earth.**"

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.

ADRIANNA VINEYARD CRU



Parcel name: Mundus Bacillus Terrae
Malbec
Gualtallary, Uco Valley
Soil: Alluvial origin.
Calcareous
1,4 Hectares
Planted in 1992
Altitude: 1.390 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

Fermentation: 75% starts fermentation in Concrete (50% whole cluster) and 25% is fermented in Oak Foudres (just juice). Max. Ferm. Temp. 25-30° C, 8-13 days maceration. Aging: 18 months in French Oak barrel, oak treatment is decided according to the vintage characteristics.

ASSEMBLAGE

100% Malbec

Alcohol: 14%. 450 cases produced. Peak Drinking 2042 – 2050

Wine Director: Alejandro Vigil.