# Catena Zapata

White Bones Chardonnay 2020 is a singular expression of the Adrianna Vineyard , combining vibrant citrus and white fruit flavors with a profound minerality, showcasing Mendoza's high-altitude terroir.

CATENA ZAPATA
SINCE 1902

Alcohol :13,50 %

Composition: 100% Chardonnay

## White Bones Chardonnay 2020

Mendoza, Argentina

### Region and Vineyards

The **Adrianna Vineyard**, located in **Gualtallary**, is often referred to as the "Grand Cru of South America." Positioned at an altitude of **1,400 meters (4,575 feet)**, it benefits from intense sunlight during the day and cool nights, with temperature variations of **15–20°C**, ensuring optimal ripening and preservation of acidity.

This vineyard is renowned for its **calcareous soils**, rich in limestone and fossilized animal and fish bones, remnants of an ancient riverbed. These unique soil characteristics contribute to the distinctive **floral aromas and earthy minerality** of the wine. Block 1, where White Bones Chardonnay is sourced, sits atop gravel-rich topsoil with thick layers of limestone below. The terroir's influence on the vines enhances root penetration and imparts remarkable complexity to the grapes.

### Winemaking

The **2020 White Bones Chardonnay** is made entirely from **100% Chardonnay** grown in Block 1 of the Adrianna Vineyard. The grapes underwent **cold settling** at **6°C** for 12 hours before fermentation in **French oak barrels**, lasting between **45 and 95 days** at 16°C.

The wine underwent **battonage** (lees stirring) during aging, with approximately **two-thirds undergoing malolactic fermentation**, adding creaminess and complexity. It was then aged for **12-16 months** in second, third, and fourth-use French oak barrels, allowing the wine to develop subtle oak nuances while retaining its vibrant fruit character.

### Tasting Notes

- **Color**: Pale gold with greenish hues, brilliant and inviting.
- **Aroma**: Bright citrus notes of lemon and lime, combined with **white stone fruits** like peach and pear, with subtle floral and mineral undertones.
- **Palate**: A voluptuous and textured wine, featuring intense flavors of **pear, apple**, and hints of **honeyed florals**, leading to a long, clean finish marked by its profound minerality.

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## Did You Know?

The name **White Bones** originates from the fossilized remains found in the vineyard's calcareous soils, including ancient animal and fish bones. These unique deposits significantly influence the wine's distinctive mineral character.

## Wine Pairing Ideas

- **Grilled scallops with lemon butter**: The wine's vibrant acidity and mineral finish beautifully complement the delicate sweetness of the scallops.
- **Roasted chicken with thyme and garlic**: Its creamy texture and citrus notes enhance the savory flavors of the dish.
- **Goat cheese tart with caramelized onions**: The wine's minerality and floral undertones pair seamlessly with the richness of the tart.
- **Fresh oysters**: The clean, crisp finish of the wine mirrors the briny freshness of the oysters.

**Robert Parker (RP) : 99 Points (2020)**

*The nose of the 2020 White Bones Chardonnay is an explosion of thyme and rockrose, aromatic, open, expressive, outspoken, showy and exuberant. It also has notes of white flowers and citrus, pine needles and incense, continuously developing new layers, curry, something smoky, more and more aromatic herbs, nuanced, complex and with a magnetic attraction that makes you go back to the glass over and over again. This was harvested all at the same time, whereas it was sometimes harvested over four different moments in the past; so this is a bit different and an extraordinary year for this wine, transcending the conditions of the year, with lower alcohol and pH (12.5% and 3.1) than the 2021, despite coming from a warmer year. This is very tasty and long, stony (more than White Stones!) and very persistent. Amazing juice! 5,760 bottles produced.*

**James Suckling (JS) : 99 Points (2020)**

*Fascinating nose of white lavender, lemon, pineapple, green apple, thyme, rosemary, sourdough, almond and oyster shell. It's medium-bodied with vibrant acidity and a tense, spicy palate. So much flavor and fragrance. Incredibly expressive, with evolving layers of fresh fruit, spices, flowers and herbs. Drink or hold.*

**Vinous (Antonio Galloni) (VN) : 96 Points (2020)**

*The 2020 Chardonnay Adrianna Vineyard White Bones from Gualtallary was aged for 16 months in used barrels. Green in the glass. The complex nose presents notes of ginger initially followed by hints of mint, green apple and iodine. The aging process helps to bring out the grape's flavors. In the mouth, it's compact with a taut, saline flow, creamy feel and finish in which the flor leaves a dry, cleansing sensation. An enticing wine. (JH) (8/2022)*