

Catena Zapata

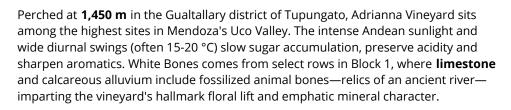
A benchmark Argentine Chardonnay from Adrianna Vineyard's Block 1: lime, green ginger and crushed stones glide over a tensile palate, the altitude's cool precision shaping a long, mineral finish.



White Bones Chardonnay 2023

Mendoza, Argentina

Region and Vineyards



Gualtallary is increasingly recognized for its high-altitude, limestone-rich soils that yield fresh, elegant whites with pronounced acidity and saline, chalk-etched textures. Investment and research—led notably by the Catena Institute at Adrianna—have mapped soils and microclimates in detail, underscoring the terroir's capacity for **distinctive**, ageworthy wines. The wines from these upper-Uco sites are typically lighter in body yet more tensile, a profile mirrored vividly in White Bones.



White Bones 2023 is **100% Chardonnay** from the Adrianna Vineyard's White Bones parcel. After a brief cold settling of 10-24 hours at <6 °C to preserve aroma precursors, the must ferments spontaneously with wild yeasts, typically over 45-95 days. The cuvée is **unfined and unfiltered**, emphasizing clarity of site over polish.

Élevage spans **12-16 months** in French oak using second, third and fourth-use barrels, alongside 500-litre foudres—wood as a vessel rather than a flavour engine. Portions undergo **biological ageing** (a delicate veil/"flor" influence), building savoury complexity without sacrificing line. The 2023 vintage lists alcohol at **12.5%**, with pH **3.15** and total acidity **8.35 g/L**, figures that explain the wine's rapier freshness and long, chalk-saline finish.



Alcohol :12,50 %

Composition: 100% Chardonnay







White Bones Chardonnay 2023

Tasting Notes

- Color: Pale straw with green glints; brilliant clarity.
- **Aroma:** Lime zest, white flowers and green ginger layered over crushed stones; hints of dill, chalk dust and cool alpine herbs.
- **Palate:** Taut and focused; racy acidity drives citrus and white-peach fruit along a **mineral**, saline spine. Texture is silken yet tensile, finishing long with oystershell and chalk impressions.

Did you know?

The "White Bones" name references the **fossilized animal bones** interleaved within the parcel's limestone layers—evidence of an ancient riverbed beneath Adrianna. The vineyard has been intensively studied by the Catena Institute, with sustainability measures and organic certification informing its precision farming.

Wine Pairing Ideas

- **Lemon-and-dill poached salmon**: Echoes the wine's citrus-herbal aromatics while its acidity lifts the richness of the fish.
- **Goat's cheese crottin with honey and thyme**: The saline, chalky cut cleanses the palate; herbal notes resonate with thyme.
- **Tuna ceviche with lime and coriander**: High acidity and mineral drive match citrusy marinades and delicate textures.
- **Roast chicken with tarragon and oyster mushrooms**: Subtle wood tones and umami from mushrooms mirror the wine's savoury, mineral undercurrent.



James Suckling (JS): 99 Points (2023)

Dill, limes, green ginger and crushed stones on the nose. The palate is extreme, marked by intense mineral tension, pronounced salinity and a delicious severity that sets this wine apart from even the greatest chardonnays of the world. Incredibly fresh and mouthwatering. Spectacular.



Robert Parker (RP): 97 Points (2023)

The 2023 Adrianna Vineyard Chardonnay White Bones leads with its quintessentially lifted, vibrant bouquet of citrus rinds, dried spices, white flowers and fresh herbs, continuously developing additional complexity from its biological aging under flor. The palate combines live-wire focus with ethereal richness and a gently creamy core that runs through its mouthwatering and mineral-drenched finish. A fantastic iteration of the exotic, precise profile readers have come to expect from this pioneering Gualtallary Chardonnay reference point.







White Bones Chardonnay 2023

Jeb Dunnuck (JD): 97 Points (2023)



One for the ages from an ageworthy vintage, the 2023 Chardonnay Adrianna Vineyard White Bones is textured, layered, and herbaceous, as all the White Bones wines are. Native thyme accents a mediumbodied, persistently fresh character of lemon crisp that's complex and lengthy. The oak is well-integrated already, adding to the balanced structure and mouthfeel.



