

# Catena Zapata

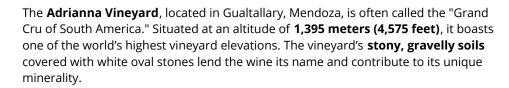
Catena Zapata White Stones Chardonnay 2021 is a masterpiece of high-altitude winemaking, offering a vivid expression of Mendoza's Adrianna Vineyard. This wine shines with its precision, elegance, and pure mineral character.



## White Stones Chardonnay 2021

Mendoza, Argentina

## Region and Vineyards



Planted in **1992**, this site benefits from a cooler climate due to its altitude, preserving the grapes' natural acidity. The significant **diurnal temperature range** enhances polyphenol development and ensures complex aromatics. The Adrianna Vineyard is among the most studied vineyards globally, with significant efforts devoted to understanding its biodiversity and microclimates.



This wine is crafted from **100% Chardonnay**, sourced from 27 select rows within Block 1 of the Adrianna Vineyard. After a meticulous harvest between March and April, the grapes underwent fermentation in **French oak barriques**. **Malolactic fermentation** was carried out, enhancing the wine's texture and complexity.

The wine was aged in **225-liter French oak barrels** to impart subtle structure while maintaining a fresh and vibrant profile. Every step of the winemaking process was designed to highlight the purity and minerality of the vineyard.

## **Tasting Notes**

- Color: Pale gold with brilliant reflections.
- **Aroma**: A delicate bouquet of jasmine, white peach, and white flowers, interwoven with elegant mineral notes.
- **Palate**: Lively and refreshing acidity complements flavors of stone fruit and floral notes, finishing with a persistent and elegant minerality.



Alcohol :12,60 %

Composition: 100% Chardonnay







# White Stones Chardonnay 2021

### Did you know?

The Adrianna Vineyard is considered the **most studied vineyard in the world**, with 25 scientific papers dedicated to its unique terroir and biodiversity. Additionally, 39% of the vineyard land remains untouched, preserving its natural state and contributing to the site's remarkable ecosystem.

### Wine Pairing Ideas

- **Seared scallops with lemon butter sauce**: The wine's acidity and mineral notes enhance the richness of the scallops and the tang of lemon.
- **Grilled chicken with rosemary and garlic**: The Chardonnay's floral and stone fruit aromas complement the savory herbs.
- **Risotto with white truffle**: The wine's complexity and fresh finish balance the earthy luxury of truffles.
- **Goat cheese tart with caramelized onions**: Its vibrant acidity cuts through the creaminess of the cheese and the sweetness of the onions.



#### Robert Parker (RP): 98 Points (2021)

The 2021 White Stones Chardonnay is subtler and more elegant, a little closed with moderate ripeness and alcohol (12.5%) and a mineral palate with strong chalky sensations. It might be worth reproducing their explanation about this wine, one of the finest whites in Argentina: "The term 'white stones' refers to the composition of said rows of soil, with white oval stones covered by gravel. The vineyard 'Adrianna' is planted at an altitude of almost 1,500 meters above sea level, in the district of Gualtallary in Tupungato. The stony soil prevents deep root growth, providing optimum drainage. These soils are very poor in organic matter and contribute to support vines' permanent stress conditions. The cool nights allow for very slow ripening, optimal acid retention and low yields." This is serious and tasty. 7,300 bottles produced. (LG)



#### James Suckling (JS): 98 Points (2021)

A very mineral, flinty chardonnay full of wet stones, lime and some green fruit. Austere and chalky on the medium-bodied palate, really transparent and elegant with super bright and beautifully integrated acidity. Pure, linear and long. Drink or hold.



#### Vinous (Antonio Galloni) (VN): 97 Points (2021)

The 2021 Chardonnay Adrianna Vineyard White Stones comes from Gualtallary, Uco Valley. It was aged for up to 16 months in used barrels. Pale yellow in the glass with a greenish sheen. The enticing aromatic profile presents pear and mountain herb notes with acacia, gunpowder, and hazelnut over layers of linden blossom and mint. However, it is on the palate, where this wine truly comes into its own: tart and sculpted with a chalky texture and saline flavor, it ends with complex, lingering fruit and herb flavors. A distinctive high-altitude Chardonnay from a cool year. (JH)



