

# Catena Zapata

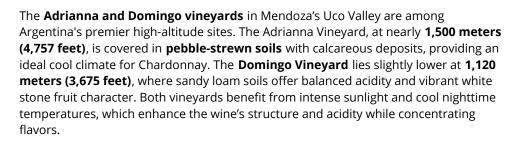
Catena Alta Chardonnay is a high-altitude Chardonnay from Mendoza, Argentina, offering elegance and complexity shaped by the unique Adrianna and Domingo vineyards, renowned for their distinct terroir at nearly 1,500 meters.



## Catena Alta Chardonnay 2020

Mendoza, Argentina

### Region and Vineyards



Originally planted in the 1990s, these vineyards have been continuously studied by the Catena Institute, identifying each lot's specific potential for Chardonnay. The Adrianna Vineyard, in particular, produces grapes with a purity and minerality unique to its highaltitude, calcareous-rich soils.



The Catena Alta Chardonnay is made entirely from Dijon Clonal Selection Chardonnay. Grapes are hand-harvested from select lots, followed by whole-cluster pressing and a meticulous fermentation in French oak barrels. 45% of these barrels are new, and the wine undergoes 50 days of alcoholic fermentation with aggressive bâtonnage to develop texture and complexity. A full malolactic fermentation softens acidity, while the wine is then aged for 14 months in French oak barriques to enhance integration and depth.

With an alcohol content of 13.6%, a pH of 3.2, and a total acidity of 6.95 g/L, this Chardonnay achieves a harmonious balance of freshness and richness.





Alcohol: 13,60 %

Composition: 100% Chardonnay







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### **Tasting Notes**

- **Color**: Intense greenish-yellow, reflecting its freshness and vibrancy.
- **Aroma**: Aromas of ripe **pear**, **peach**, and delicate citrus, accompanied by floral notes of jasmine and subtle mineral undertones.
- **Palate**: Rich and concentrated, with flavors of ripe pear, apple, and apricot, along with a light, mineral edge. The finish is long, complex, and marked by crisp, mineral-driven acidity.

### Did you know?

The **Catena Alta Chardonnay** was one of the pioneering premium Chardonnays in Argentina, crafted from the Catena family's focus on high-altitude viticulture. The name **"Alta"** reflects the exceptional elevation of these vineyards, where careful vine management and selection result in a Chardonnay that captures Mendoza's unique, high-altitude terroir.

### Wine Pairing Ideas

- **Lime Marinated Chicken**: The wine's vibrant acidity and rich stone fruit notes enhance the citrus flavors and freshness of marinated chicken.
- **Grilled Scallops with Herb Butter**: The creamy texture and minerality of the wine complement the sweetness of scallops, while its acidity balances the richness of herb butter.
- Pasta Primavera with Asparagus and Parmesan: The wine's crisp acidity and mineral finish harmonize with the earthy asparagus and nutty Parmesan, enhancing each bite.
- Sea Bass with Lemon and Thyme: The fresh flavors of lemon and thyme resonate with the wine's citrus notes and minerality, making for a refined pairing.



#### Robert Parker (RP): 92 Points (2020)

The creamy and mellow 2020 Catena Alta Chardonnay comes from a warmer year, and the wine shows it. It still has moderate alcohol (13.6%) and ripeness and keeps the balance and poise, but the oak is a little more noticeable than in the 2021 I tasted next to it.



#### James Suckling (JS): 92 Points (2020)

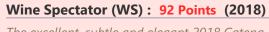
Ripe peach, dried mango, dried jasmine and buttered toast. It's full-bodied with crisp acidity. Concentrated layers of ripe and dried fruit and a vivid, subtly smoky finish. Drink or hold.







# Catena Alta Chardonnay 2020





The excellent, subtle and elegant 2018 Catena Alta Chardonnay had a shy nose that took some time in the glass to take off. It's more subtle than in-your-face, and the palate is super elegant, with much better integrated oak than previous vintages. There is great freshness and very good acidity that comes through as pure, crystalline and focused, with a mineral mouthfeel. Rating: 92+



