



Catena Zapata

Crafted from pre-phylloxera massal selections in two historic Catena sites, this Malbec showcases Mendoza's luminous days and cool nights—concentrated blackberry and plum wrapped in fine tannins and classy oak nuance.



Alcohol :13,80 %

Composition: 100% Malbec

Argentino Malbec 2022

Mendoza, Argentina

Region and Vineyards

Mendoza's vast plateau, nestled against the Andean precordillera, offers intense sunlight, low rainfall and dramatic diurnal swings—conditions that coax **Malbec** to aromatic lift and fine-grained tannins. Catena cultivates Malbec in two complementary districts: **Lulunta** in Maipú, lower and slightly warmer, and **Paraje Altamira** in San Carlos (Uco Valley), higher, cooler and rock-strewn. Together they yield fruit that is both generous and sinewy, with floral top notes and a graphite-tinged spine.

Malbec Argentino 2022 blends grapes from **Angélica Vineyard** (Lulunta) and **Nicasia Vineyard** (Paraje Altamira), at roughly 920-1,095 metres elevation (3,018-3,593 ft). Soils range from sand and gravel to stony and clay-loam, and plant material derives from pre-phylloxera massal selections, harvested parcel by parcel at optimal maturity. Vine density averages ~2,200 vines/acre with low yields around 1.2 tons/acre, enhancing concentration and natural balance.

Winemaking

The 2022 is **100% Malbec**. Fermentation is split between vertical open barriques and small stainless-steel tanks, with manual punch-downs over **30-32 days** at **28-30 °C (82-86 °F)** to extract fine tannins and preserve floral lift. Full malolactic fermentation follows.

Élevage is emphatically Bordelais in scale yet precise in intent: **24 months in 100% new French oak (225 L barriques)**, followed by **12-18 months** of bottle aging before release. The finished wine sits at **13.8% alcohol**, **pH 3.6**, total acidity **6.1 g/L**, and **2.65 g/L** residual sugar—figures that underscore the wine's supple texture and vibrant line.

Tasting Notes

- **Color:** Deep purple-crimson with an opaque core and vivid violet rim.
- **Aroma:** Fresh violets, blackberry and blueberry compote, black plum, subtle licorice and baking spice, with graphite, cocoa nib and a whisper of vanilla.
- **Palate:** Plush yet poised; dense black fruits and wild blueberry glide over silken, chalk-tinged tannins. Mid-palate breadth is framed by lively acidity; long, savory finish layered with cocoa, clove and mineral lift.



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Did you know?

The striking label narrates Malbec's journey: **four female figures** personify key milestones—from **Eleanor of Aquitaine** and Cahors' medieval prowess to the grape's renaissance in Argentina—linking Old World heritage to New World glory.

Wine Pairing Ideas

- **Fire-grilled ribeye with chimichurri:** Char and herbaceous lift mirror the wine's smoky spice and floral freshness; ample protein softens tannins.
- **Duck breast with blackberry jus:** Dark fruit echoes the sauce while bright acidity cuts through richness.
- **Wild mushroom risotto:** Umami depth and creamy texture complement cocoa, graphite tones and polished oak.
- **Aged Manchego or Comté:** Nutty, firm cheeses match structure and draw out savory spice on the finish.



James Suckling (JS) : 98 Points (2022)

Elegant and perfumed nose with violets, spices, fresh blackberries, blueberries and touches of chiles, chocolate, cigar box and white pepper. Super juicy on the palate with compact, fine tannins and an extremely long finish.



Tim Atkin (TA) : 94 Points (2022)

Argentino is an equal blend of Malbecs from the Angelica Vineyard in Lunlunta and the Nicasia Vineyard in Paraje Altamira. Matured in foudres and one-third new wood, it's a rich, supple, glossy style with a touch of whole bunch spices, succulent bramble, blackberry and raspberry coulis flavours and fine-grained, savoury tannins.



Robert Parker (RP) : 93 Points (2022)

The 2022 Malbec Argentino combines destemmed fruit from Lunlunta's Angélica Vineyard and Nicasia Vineyard in Altamira, and it was fermented with whole clusters. It leads with a rich, savory, black-fruited nose, introducing a similarly assertive and voluptuous palate. It concludes with a lush, staining and drying finish that retains the fine-grained precision that runs through the Catena Zapata roster.

