

Catena Zapata

From Mendoza's high-altitude Gualtallary vineyards comes a vivid Criolla red, combining morello cherry, blackberry, aromatic herbs and graphite with fresh tannins, amphora-aged character and a lively, refreshing finish in every glass.

CATENA ZAPATA
SINCE 1902



La Marchigiana Criolla 2025

Mendoza, Argentina

Region and Vineyards

Mendoza's Uco Valley rises dramatically toward the Andes, and **Gualtallary** is one of its most distinctive high-altitude zones. La Marchigiana Criolla 2025 comes from vines at approximately **1,400 metres**, where strong sunlight and cool mountain influence help preserve freshness while extending aromatic development. The setting gives the wine an energetic profile, balancing ripe fruit with savoury, mineral nuances.

The vineyard soils are described as **alluvial**, reflecting material deposited over time by Andean watercourses. These soils support drainage and balanced vine vigour, favouring concentration without heaviness. In the glass, the combination of elevation and soil translates into dark colour, vivid cherry and blackberry fruit, herbal lift, graphite tones and a refreshing finish. Gualtallary places this Criolla in a contemporary Argentine context, where heritage varieties are interpreted with precision and an emphasis on site expression.

Winemaking

Catena Zapata makes this wine from **100% Criolla**, presenting the variety in a dark, dry red style. Fruit undergoes **14 days of skin maceration**, allowing colour, perfume and gentle tannic structure to develop while preserving the grape's juicy character. The finished wine reaches **14% alcohol**, with measured acidity of 3.6 g/L supporting its lively profile.

After maceration, the wine spends **four months in amphorae**, or tinajas, a vessel choice that echoes the clay botijas used in Argentina's winemaking history. Alejandro Vigil and Laura Catena champion this approach, linking the Catena family's Italian heritage from Le Marche with a modern Mendoza interpretation. No sulfites are added. Amphora maturation keeps the texture supple and the fruit transparent, allowing morello cherry, blackberry, herbs, pepper, graphite and warm-stone notes to remain clearly defined through a firm, refreshing finish.

Alcohol :14,00 %

Composition: 100% Criolla

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Tasting Notes

- **Color:** Deep, dark red with youthful violet highlights.
- **Aroma:** Morello cherry, fresh blackberry, aromatic herbs, black pepper, graphite and warm stone.
- **Palate:** Juicy and vibrant, with fresh acidity, firm yet polished tannins, concentrated dark fruit and a lively, refreshing finish.

Did You Know?

The name **La Marchigiana** honours the Catena family's roots in Le Marche, Italy, and recalls Nicola Catena's heritage. The wine's amphora élevage also pays tribute to Argentina's traditional clay botijas, connecting historic practice with contemporary precision.

Wine Pairing Ideas

- **Grilled pork:** The wine's juicy cherry fruit and peppery herbal notes complement smoky, caramelised pork.
- **Mushroom risotto:** Earthy mushrooms echo the wine's graphite and warm-stone nuances, while its acidity refreshes the creamy texture.
- **Dry-aged beef carpaccio:** Firm tannins and mineral freshness provide a clean counterpoint to the beef's savoury richness.
- **Herb-roasted lamb:** Aromatic herbs in the dish mirror the wine's lifted botanical character and vibrant red-fruit profile.