

Catena Zapata

Drawn from Adrianna , Domingo , and La Pirámide vineyards, this Andean white balances alpine freshness and gentle lees texture, crafting a poised, gastronomic style with real site expression.

CATENA ZAPATA
SINCE 1902

93
James Suckling



Catena Chardonnay 2024

Mendoza, Argentina

Region and Vineyards

Mendoza's vast wine country stretches across the Andean foothills where desert conditions, irrigation from snowmelt, and altitude create a distinctive matrix for quality. The **Uco Valley** (Tupungato, Tunuyán, San Carlos) sits between roughly 850 and 1,500 metres, marrying intense sunlight with cool nights; sugar accumulation slows, acids are preserved, and aromatics stay lifted while flavours ripen fully. Soils are predominantly **alluvial**, grading from gravel and stones higher up to sand and silt mid-slope, with calcareous deposits prized in sites such as Gualtallary.

Catena sources Catena Chardonnay from three estate sites: **Adrianna** in Gualtallary (4,757 ft / 1,450 m), **Domingo** in Tupungato, and **La Pirámide** in Luján de Cuyo (from 3,117 ft / 950 m). Stony, gravelly topsoils and excellent drainage yield a mineral, saline edge, while altitude-driven diurnals protect natural acidity. Vines are trained to **VSP**, cropped modestly (about **2.5-3 tons/acre**) and harvested **March-April**, each parcel vinified separately before blending to amplify complexity and balance. **Northwest** exposures enhance ripeness without sacrificing verve.

Winemaking

This cuvée is **100% Chardonnay**. Whole clusters are gently pressed; the must is divided between **stainless steel** (to preserve primary clarity) and **225 L French oak barriques** (first to second use, with some third), where native or selected yeasts ferment with periodic **bâtonnage** to build mid-palate. The élevage lasts around **10 months**, integrating texture while keeping the fruit front and centre.

A **partial malolactic** approach is employed to retain tension while softening edges, and lots are kept separate by vineyard and vessel to offer blending options for precision. Analytical profile underscores the style: **13.3% alc., pH 3.2, TA ~5.8 g/L, RS ~1.8 g/L**—figures consistent with a crisp, site-driven, dry Chardonnay accented by subtle oak and lees. Final bottling follows an additional 12 months of bottle rest for composure.

Alcohol :13,30 %

Composition: 100% Chardonnay

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Tasting Notes

- **Color:** Pale straw with green highlights; bright and limpid.
- **Aroma:** Citrus zest, pear and white peach layered with white flowers, light honey, a hint of vanilla and a stony, mineral thread.
- **Palate:** Medium body and fresh acidity; clean orchard and tropical accents over fine lees cream, finishing long, saline, and precisely balanced with discreet oak spice.

Did you know?

The Catena family—pioneers in **high-altitude** viticulture since **1902**—blends parcels across elevations to fine-tune freshness, texture, and aromatic detail. The approach is central to the Catena range and echoes throughout Mendoza's quality revolution.

Wine Pairing Ideas

- **Seared scallops with citrus butter:** sweet brininess and beurre noisette mirror the wine's orchard fruit and subtle oak, while acidity refreshes.
- **Roast chicken with tarragon jus:** herb lift and pan juices resonate with lees texture and gentle vanilla notes.
- **Trout almondine:** nutty brown butter and toasted almond echo barrique nuances; the finish cuts through richness.
- **Sushi nigiri (hamachi, tai):** purity and mineral snap complement clean, delicately fatty fish.

93 James Suckling

James Suckling (JS) : 93 Points (2024)

This shows peach, green apple and herb aromas, with an emphasis on stone fruit. The palate is medium-to full-bodied with a round, pleasant texture and a clean, uncomplicated finish. It carries a subtle tension that adds freshness.

92 vinous

Vinous (Antonio Galloni) (VN) : 92 Points (2024)

The 2024 Chardonnay Catena blends mostly Uco Valley fruit with some from Lujan de Cuyo. The nose reveals honey and lychee alongside tropical nontes. Creamy and fruit-forward, it finishes with malic freshness and flavorful persistence. This is an attractive style.

90

Robert Parker (RP) : 90 Points (2024)

Aromas of white flowers, golden apples and pastry cream introduce the 2024 Chardonnay, which displays a lush palate with sweet fruit flavors and a refreshing touch of acidity. It concludes with a succulent, balanced finish rendered with admirable precision.