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

Alcohol :13,30 %

Composition: 100% Chardonnay

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.

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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.