

Catena Zapata

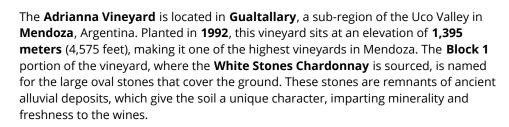
The White Stones Chardonnay from Catena Zapata is a fresh, mineral-driven Chardonnay with aromas of white flowers and stone fruit. Grown at 4,575 feet in the Adrianna Vineyard, this wine captures the essence of its stony, calcareous soils.



White Stones Chardonnay 2020

Mendoza, Argentina

Region and Vineyards



The vineyard benefits from a **northwestern exposure**, receiving ample sunlight during the day but cooling down significantly at night due to its altitude. This creates a long growing season that allows the grapes to ripen slowly while maintaining high natural acidity, resulting in wines of great elegance and balance.



The White Stones Chardonnay 2020 is made from 100% Chardonnay grapes. After being harvested in March and April, the grapes underwent cold settling for 12 hours at 6°C to preserve freshness. Fermentation took place in French oak barrels over a period of 45 to 95 days at a controlled temperature of 16°C. Bâtonnage (lees stirring) was employed to enhance texture, and about two-thirds of the wine underwent partial malolactic fermentation to add complexity without compromising its vibrant acidity.

The wine was then aged for **12-16 months** in second, third, and fourth-use **French** oak barrels, allowing it to develop depth while maintaining a delicate oak influence.





Alcohol: 12,90 %

Composition: 100% Chardonnay







White Stones Chardonnay 2020

Tasting Notes

- Color: Pale yellow with bright clarity.
- Aroma: Delicate and refined aromas of white flowers, jasmine, and white peach, complemented by subtle mineral notes.
- Palate: On the palate, the wine is elegant and refreshing, with flavors of white
 peach and jasmine intertwined with a crisp minerality. The wine's lively
 acidity contributes to its refreshing quality, leading to a long and lingering
 finish.

Did you know?

The name **"White Stones"** refers to the large, oval-shaped stones covered with a thin white layer of calcium, found in **Block 1** of the Adrianna Vineyard. These stones were formed from alluvial deposits that eroded down the mountain, creating a unique vineyard site that imparts a distinctive mineral quality to the wine.



Vinous (Antonio Galloni) (VN): 97 Points (2020)

The 2020 Chardonnay Adrianna Vineyard White Stones from Gualtallary, Uco Valley, was barrel-aged for 16 months. Greenish-yellow in the glass. The intense, layered nose presents bold aromas of green apple, pear, hints of linden blossom and ginger with touches of lemon and herbs. In the mouth, it's concentrated, rooted in a lively, heightened freshness while maintaining the variety's expansive flow, which also delivers salinity and long-lasting flavor. A thrilling white that defines this nook of the Uco Valley.



James Suckling (JS): 97 Points (2020)

Lemon zest, pineapple, white pepper, cloves, jasmine, crushed stones and chalk on the nose. Medium-bodied, focused and phenolic. Very fine, mineral and tight with persistent energy and vivid acidity. Creamy, with salted-almond notes at the end. Drink from 2023.



Robert Parker (RP): 96 Points (2020)

I had the opportunity to taste two vintages (2020 and 2021) of the top whites side by side and could see the differences of the two years quite clearly, as the wines express the natural conditions of the year quite faithfully. The 2020 White Stones Chardonnay is riper than the other three wines; it's a very good wine, but it shows the warmer year with a rounder mouthfeel, faintly creamy, still a little closed in the nose, which slowly reveals yellow fruit and some spice. The palate is quite gentle, with 13% alcohol and very good balance. Best after 2023.



