



Catena Zapata

The Catena Zapata Adrianna Vineyard Fortuna Terrae is a remarkable Malbec that embodies the unique terroir of the high-altitude Adrianna Vineyard, delivering exceptional elegance and depth.



Adrianna Fortuna Terrae 2019

Mendoza, Argentina

Region and Vineyards

The **Adrianna Vineyard**, named after Nicolás Catena Zapata's youngest daughter, is situated at an elevation of **4,400 feet** in Mendoza, Argentina. This high altitude ensures cooler temperatures and greater diurnal temperature variations, which are crucial for developing the grapes' complexity and preserving their acidity. The vineyard spans **296 hectares** and is characterized by its **calcareous and silty-loam soils**, which contribute to the wine's distinctive minerality and structure.

The vines are trained using the **Vertical Shoot Positioning (VSP)** system, optimizing sunlight exposure and air circulation. With a vine density of **1,800 vines per acre** and exposure to the northwest, the vineyard benefits from optimal sun exposure, which enhances the ripening process. Planted in **1992**, the Adrianna Vineyard has become renowned for producing some of the finest Malbecs in the world, thanks to its unique terroir and meticulous vineyard management.

Winemaking

The **Catena Zapata Adrianna Vineyard Fortuna Terrae** is composed of **100% Malbec**. The grapes are carefully hand-harvested to ensure only the best fruit is used. Fermentation takes place in **barriques** over a period of **16 days** at temperatures ranging from **25-30°C**. Manual punching down is employed during the **8-12 day** maceration period to enhance flavor extraction.

Full malolactic fermentation occurs in a combination of **barriques and barrels** of various sizes (**225 L, 500 L, 2200 L**), all made from French oak, with the containers aged for two years. The wine undergoes **24 months** of aging in these barrels, followed by an additional **24 months** of bottle aging before release, ensuring a well-integrated and balanced profile.

Alcohol :14,50 %

Composition: 100% Malbec



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Adrianna Fortuna Terrae 2019

Tasting Notes

- **Color:** Deep and intense.
- **Aroma:** Very aromatic with spicy black fruit, offering complex layers of blackberries, black cherries, and plums, accented by hints of spice and floral notes.
- **Palate:** The mouthfeel is rounded and smooth, with moderate acidity providing balance. Rich flavors of black fruits are interwoven with a subtle mineral undertone, creating a well-balanced and complex wine. The finish is long and elegant, showcasing the wine's aging potential.

Did you know?

Fortuna Terrae, meaning "luck of the land" in Latin, refers to the fortunate conditions of this specific parcel within the Adrianna Vineyard. The loamy soils are home to various native grasses that prevent erosion and attract beneficial insects, birds, and other wildlife, contributing to a healthy vineyard ecosystem. The high altitude and deep soils impart freshness and delicate flower aromas to the wines, making them ideal for long-term aging.

Wine Pairing Ideas

- **Grilled Meat:** The wine's rich fruit flavors and smooth tannins complement the savory and smoky profile of grilled meats, enhancing the overall dining experience.
- **Roast Lamb with Rosemary:** The robust structure and spicy notes of the wine pair beautifully with the earthy and herbal flavors of roast lamb.
- **Mushroom Risotto:** The wine's minerality and complexity harmonize with the creamy and earthy elements of a mushroom risotto, creating a luxurious pairing.
- **Aged Cheddar:** The wine's depth and smooth finish balance the sharp, tangy flavors of aged cheddar, making for an elegant cheese course.



James Suckling (JS) : 99 Points (2019)

Blackberries with some black tea and perfumes. Full-bodied with fine, dusty tannins and seamless texture. So long and consistent. 60% whole cluster fermentation with 14 months in oak casks. Glorious, tactile wine.



Robert Parker (RP) : 97 Points (2019)

The 2019 Adrianna Vineyard Fortuna Terrae has herbal and spicy aromas intermixed with flowers coming through as harmonious and very integrated. It comes from a part of the vineyard with slightly deeper soils with limestone at 70 centimeters. This plot provides very aromatic, lighter wines, floral, with fine tannins with chalky minerality and good grip. It fermented with 100% full clusters and matured in oak foudre for 18 months. Best after 2023. Rating: 97+



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Adrianna Fortuna Terrae 2019



Wine Spectator (WS) : 96 Points (2019)

Give this red some air and then marvel at the elegant orchestra of violet, guava, wild berry and pomegranate aromas and flavors that keep playing on to the end. A push of fresh acidity midpalate adds details of loam, marinated olive and orange peel that linger effortlessly around the core fruit flavors and integrated, lithe tannins. Shows lots of promise, which should reward cellaring. Drink now through 2036.



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