

MundoVino Malbec

tasting guide

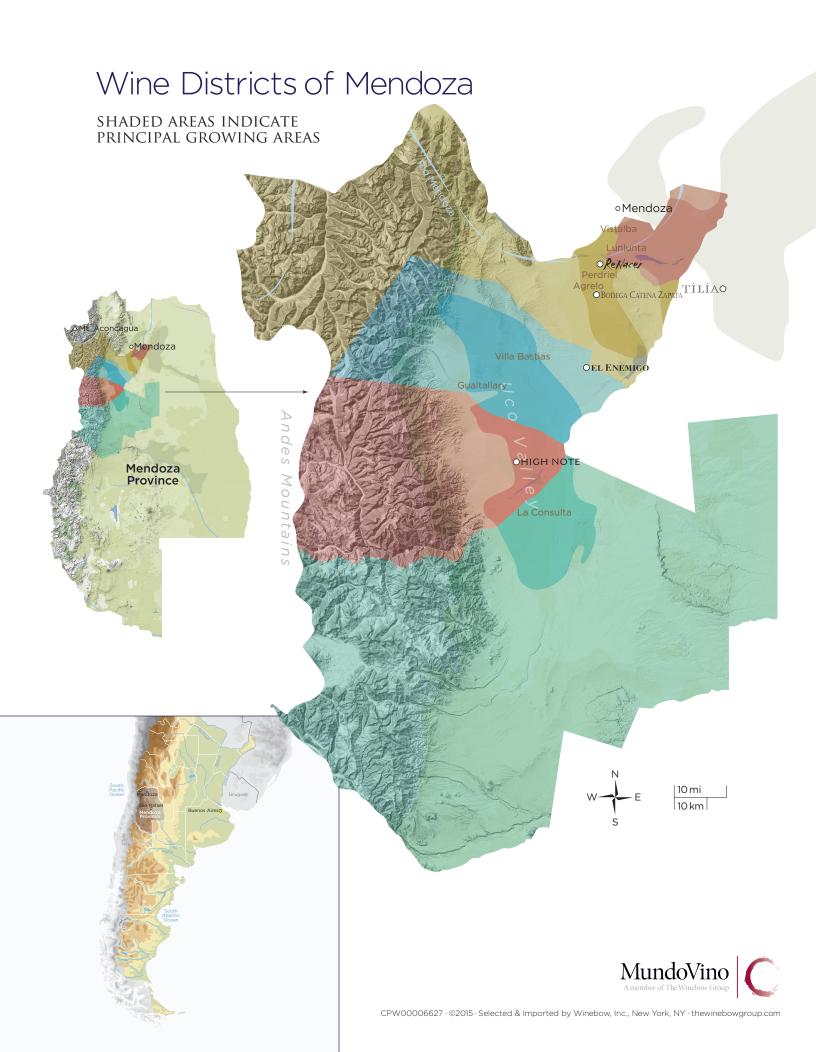
MundoVino is proud to represent a highly acclaimed collection of wineries from South America which combine outstanding quality and exceptional value. An integral part of the Argentine collection and a favorite among consumers, retailers, and restaurateurs is MundoVino's selection of highly acclaimed Malbecs. These wines represent a wide spectrum of tastes, styles, and price points which allow MundoVino to offer the ideal Malbec for every occasion. It is our pleasure to present this guide to an Argentine classic—the terroir-driven Malbecs from MundoVino.

The Story of High Altitude Malbec

The average flight time between Bordeaux, France or Genoa, Italy and Mendoza, Argentina is approximately 15 hours. Imagine the nearly 7,000 mile trek in a rolling ship on the open seas that lasted for 4 or 5 weeks. That was the journey of the Italian and French immigrants who came to work the land in Argentina and brought their love of and skills in winemaking with them. Although the Quinta Nacional (Argentina's national vine nursery) eventually brought cuttings of hundreds of varietals from all over Europe, it was Malbec that was to become Argentina's signature variety.

Boasting high elevation vineyards between 2,500 and 5,000 feet, Mendoza province turned out to be heaven for Malbec. Subject to quite a few challenges in its native France, such as coulure (poor fruit set), downy mildew (a fungal disease), frost, and just general rot, Malbec thrived in the hot, dry, high altitude desert of the Andean foothills not far from Mendoza city. The higher altitude's main effect on the quality of Malbec has to do with two key factors: lower nighttime temperatures—and thus wider diurnal swings (day/night changes)—and higher intensity sunlight. Lower temperatures allow for more aromatic intensity and higher levels of natural acid, creating freshness and balance in the wines. Sunlight results in thicker grape skins with more color molecules (anthocyanins) yielding beautiful purple wines. Cooler nights allow for slower ripening and longer time on the vine before picking, which translates into silkier tannins. Argentine Malbecs boast concentrated red and black fruit aromas and flavors, with hints of savory herbs, exotic spices, chocolate, and often, an alluring note of violet on the nose. The texture of the wines can range from juicy when young to supple and silky when aged—but always with a healthy dose of fruit to please the palate. The bright acidity from this high elevation fruit is what wraps it all together and makes these wines ultimately approachable and well-suited to many types of cuisines.





BODEGA CATENA ZAPATA

Bodega Catena Zapata is Argentine's Malbec Pioneer. In the 1980s, Nicolás Catena Zapata was the first to see the potential of Mendoza's mountain vineyards for producing high quality wines that could stand with the best wines in the world. In the early 1990s, he developed the first Argentine Malbec clonal selection, known as the Catena cuttings. He was awarded *Decanter Magazine's* Man of the Year (2009) and the *Wine Spectator* Distinguished Service Award (2012), in recognition of his work in modernizing viticulture and winemaking in Argentina. Nicolás' vision led to Catena being the first Argentine wine to receive over 90 points from *Wine Spectator* (1994) and 98+ points from Robert Parker (2006). Today, Catena Zapata wines consistently garner high acclaim and are thus sought after by collectors and connoisseurs. Dr. Laura Catena, Nicolás' daughter, continues the family's tradition and relentless pursuit of world-class quality from the family's high altitude vineyards: Angélica, Adrianna, Nicasia, Domingo and La Pirámide. Her extensive study of soil and climate and expertise in blending wines from Mendoza's different microclimates has helped Catena continue its leadership position within Argentine viticulture.

TILIA

Tilia has been hand-crafted to demonstrate true varietal character. The brand is named after the Tilia (Linden) tree commonly found throughout Argentina's wine country. Vineyard workers often make tea from the flowers of this tree and enjoy time sitting in its shade after a hard day's work. These wines are a tribute to those workers and to the Argentine way of living life to the fullest, enjoying every moment and relaxing in the natural environment the land provides. Tilia Malbec is sustainably produced as an approachable, affordable style of this grape variety, filled with layers of flavor. A modern, value-oriented wine, it is sure to please a variety of palates and provide a consistent option to any consumer's wine selection. Find Your Spot in the Shade!

BODEGA RENACER

Founded in 2004, Bodega Renacer's philosophy is to produce top new world wines of the finest quality that each terroir can provide. Family owned and operated, the winery is located in Perdriel, no more than a half hour's drive from Mendoza. The wines are a fusion of classic and modern. Coming from several different high elevation vineyards throughout Luján de Cuyo and the Uco Valley, the approach at Renacer is simple: source from where the grapes taste best. Nearly half of the plantings are over 90 years old and they employ precision viticulture, treating each parcel separately. A highly trained Argentine winemaking team is complemented by internationally renowned consultant, Alberto Antonini. Together they ensure very drinkable wines, in a modern style, at all price points.

HIGH NOTE

High Note Malbec is a wine that was created to showcase what high elevation Malbec is all about and make it affordable and understandable to the mainstream consumer. As a joint project with Laura Catena, High Note is sourced from high quality vineyards, across multiple microclimates, which can be offered at an affordable price. Made at the state-of-the-art Vista del Sur winery in the prime region known as the Uco Valley, High Note offers an exceptional price/quality relationship. This is the direct result of being made using technology that was designed from vine to bottle to enhance the quality of the Malbec it produces. The wine's modern, juicy flavor profile and stylish packaging highlighting the beautiful high-elevation winegrowing paradise of the Andes Mountains make this a best buy.

EL ENEMIGO

With the creation of the El Enemigo project, winemaker Alejandro Vigil and historian Adrianna Catena have gone back in time to capture an era when European immigrants first settled in Argentina. The settlers who journeyed to Argentina sought to make wines as fine, and finer, than those of their homeland. According to Alejandro and Adrianna, at the end of any journey, most remember only one battle—the one they fought against themselves. This is the original enemy—the one that defines a person. By 1936, Malbec and Petit Verdot were the most widely planted fine wine grape varietals in Argentina, receiving accolades from consumers and press alike. Thus the battle to produce wines that rivaled—perhaps surpassed those of their homeland—has been won. This wine is a tribute to the internal battles that make us who we are.



TİLİA







Malbec and Food

Malbec's complex palate of ripe fruit, spice, smooth tannins, and bright acidity make it a perfect match for many styles from simple cuisine such as grilled meats to more complex international/fusion dishes that are popular in restaurants today. Generally speaking, the younger and fruitier styles that have little or no wood aging pair well with casual and spicy foods. The more age-worthy, oak-aged versions pair well with more complex, layered dishes. Some general pairings include:

- •South American empanadas—pockets of dough stuffed with various meat or vegetable fillings that are either baked or fried
- ·Flavorful grilled meats/carnes asadas: veal, lamb, pork, chicken thighs, chorizos
- ·Grilled skirt steak, flank steak, rib eye, or sirloin with the classic chimichurri sauce
- ·Game such as venison or duck in berry sauces
- \cdot Gourmet burgers with mushrooms or bacon
- ·Classic beef stews with savory vegetables
- ·Chilies of all sorts: beef, turkey, bean, with or without tomato
- \cdot Spicy tacos, burritos, or chimichangas
- \cdot Indian curries with heat and fruit overtones
- $\cdot \mathrm{Cassoulets}$ that feature duck, sausage, and beans
- •Flavorful fish such as salmon, swordfish, and marlin, and rich fish stews such as Cioppino or Bouillbaise.







Accolades and Acclaim for Argentine Malbec

Argentine Malbec has received stellar recognition and praise from a variety of trade and consumer publications.

- "Argentina's calling card for quality. With vineyards watered by the melting snows of the Andes Mountains and grapes ripened under a hot desert sun in a variety of terroirs, the ranges of flavors that Malbec can provide run the gamut from well-spiced and fruit-filled to powerful and refined."
- The Wine Spectator, August 2014
- "The fact that Argentine Malbec has not only become one of the world's most popular wines, but a calling card for Argentina's entire wine industry, was something pioneering generations of winemakers whose families originally hailed from Spain, Italy and elsewhere could never have imagined. But today Malbec, after enjoying a decade of unprecedented sales growth, is practically synonymous with Argentinean wine."

- Wine Enthusiast, September 2014

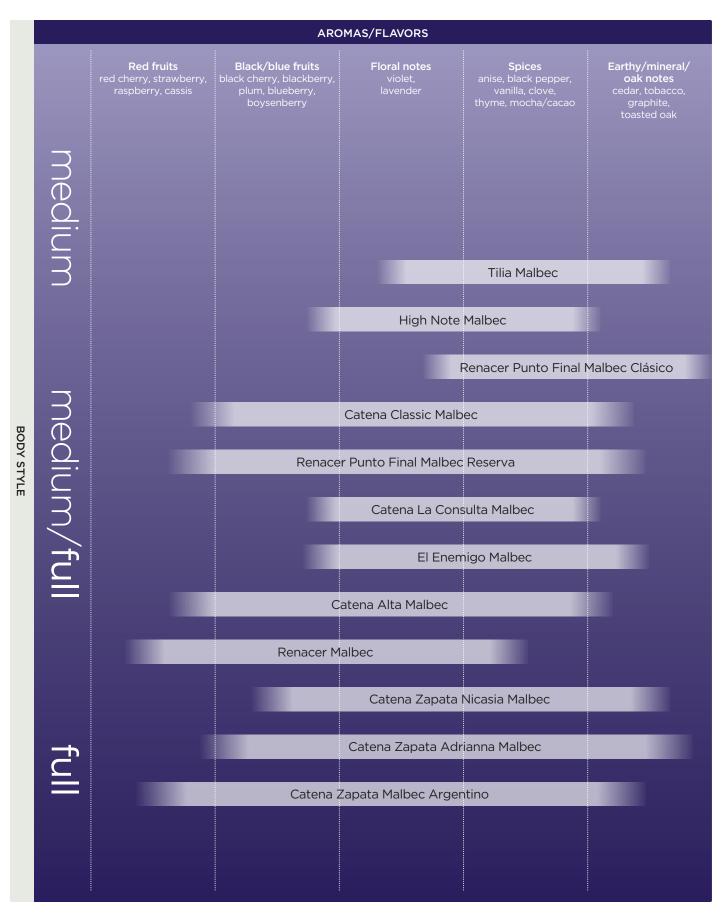
"Argentina has a powerful calling card in Malbec, a superb grape variety that has flourished both at the entry and luxury level." - Wine Advocate, May 2013

- "There might be no better grape for backyard grilling than Malbec. The pilot variety of Argentina's modern wine industry has an abundance of plush fruit character, juicy acidity and just enough structure to hold up to richer cuts of beef, such as hanger steak or rib eye."
- The Wine Spectator, April 2013
- "There is no greater value red wine anywhere in the world today than Argentine Malbec."
- Wine Spectator, November 2010
- "There is no doubt that the Malbec produces by far the best and most balanced red wine and, with careful nurturing and strict temperature control during fermentation, has become Argentina's vinous trademark." - JancisRobinson.com
- "Argentina has the conditions to make top-quality wine, the know-how to exploit them, and—increasingly—the means to do so." - Decanter
- Decanter

"(Malbec) which failed so miserably on its home soil in Bordeaux, has reached startling heights of quality in Argentina."

- Robert Parker

MALBEC COLLECTION FLAVOR GUIDE



To learn more about MundoVino's Malbec Collection, as well as our other fine wines, visit us at thewinebowgroup.com

MundoVino

MALBEC COLLECTION OVERVIEW

Wine	Vineyard Locations	Terroir And Its Effect On Style	Unique Selling Features	Tasting Profile	Grape Varieties	Aging	Food Pairing
Tilia Malbec	Eastern and Southern (Uco Valley) Mendoza regions	Fruit for this Malbec was sourced from a variety of vineyard sites in the Eastern and Southern (Uco Valley) regions of the province of Mendoza. Eastern Mendoza is one of the oldest and most traditional viticultural regions in Argentina. The lower altitudes and warmer average temperatures of the East contribute ripe flavors and excellent mid-palate depth. The Southern Region's higher elevations mean lower temperatures, adding aromatic intensity and natural acidity for a fresh and balanced final blend.	 Modern, value-priced introduction to Argentina for the entry level drinker. Varietally-correct and recognizable example of Malbec. Easy-drinking "party" style of Malbec great for year-round grilling climates. Tilia, the Latin name for Linden, is easy to pronounce and pays homage to the tea drunk by Argentine vineyard workers made from the leaves of the Linden trees. Sustainably farmed, for customers interested in eco-friendly products. 	Attractive purple in color with reddish hues, Tilia Malbec offers ripe black fruits, black pepper, spice, and floral notes on the nose. The palate is full of concentrated flavors of cassis and black raspberry fruit interwoven slightly with a touch of chocolate and sweet spice. On the finish, the tannins are silky and ripe.	100% Malbec	9 months in French and American oak. 10% new.	Tilia Malbec is a great partner to grilled or barbecued meats, steak, pastas with savory red sauces and the best "game-day" burgers. Fruity enough for everything from salmon to wood fired pizzas.
High Note Malbec	Province: Mendoza Uco Valley area, various departments	High Note Malbec is sourced from a variety of high quality vineyards in the central western area of the province of Mendoza called the Uco Valley where elevations range from 3,300 ft. to 5,000 feet. In the southern reaches of the Uco Valley's San Carlos department, grapes from the La Consulta, Altamira, and Eugenio Bustos districts contribute plum flavors, mid-palate, aromas of violets and black fruit, and acidity and deep purple color respectively. In the Uco's western reaches that hug the Andes tightly, the Gualtallary district in the Tupungato department adds floral notes and alluring violet color while fruit from the Vista Flores district in the Tunuyán department adds the necessary spice, mineral and red fruit components.	 Modern approach to Malbec in both flavor profile and packaging. Well-priced and designed to allow the entry level drinker to trade up and experience added complexity with same hallmark Malbec flavor profile. Introduction to the concept of what "high elevation" Malbec is all about. Joint project with Laura Catena; access to high-quality fruit at entry-level prices. State-of-the-art winery designed to specifically vinify Malbec ensures the finest fruits and tannins of the variety shine through for maximum drinking enjoyment. 	Dark violet in color, High Note shows attractive floral notes mingled with spice on the nose. Intense plum and blackberry aromas lead to inviting flavors of cassis, ripe red cherries, hints of black pepper, mocha, and vanilla on the palate. Smooth, round tannins highlight the rich texture and the finish gives way to a whisper of minerality backed by refreshing acidity that ensures one coming back for more.	90% Malbec, 10% blend of Cabernet Franc, Merlot, Petit Verdot, and Bonarda (exact percentages vary by vintage)	9 months in barrel. Barrel selection varies depending on vintage.	High Note is a very versatile wine. Perfect with lamb filled empanadas, chicken with tomatoes and peppers, and savory grilled vegetables such as zucchini or portabella mushrooms. The juicy fruit profile and mellow tannins make it well-suited to spicy foods such as Tex-Mex or Indian curries with either lamb or chicken.
Renacer Punto Final Malbec Clásico	Province: Mendoza Various vineyards in the Luján de Cuyo and Maipú departments as well as the Uco Valley.	Luján de Cuyo's slightly warmer climate due to its more northerly location makes this an ideal place to produce ripe, rich fruity Malbecs boasting flavors of blueberry, blackberry, and plum. The Maipú contributes a fresh-picked strawberry note, modestly weighted raspberry fruit, and some spice. The acidity derives from the cooler Uco valley and its extreme day-nighttime temperature variations. Sourced from three different elevations ranging in altitude from 2,400-3,600 feet, Renacer uses fruit from the warmer, lower altitudes to craft wines with ample fruit while the fruit from the higher elevations is used in increasingly larger doses for the Reserva and Renacer tiers.	 "New World" from packaging to winemaking. State-of-the-art winery where they seamlessly blend technology to create a unique and extremely drinkable, modern style of wine. A philosophy of sourcing from where grapes taste best. Access to 50 year old prime vineyards all over Mendoza allows careful blending. All wines are 100% hand harvested and hand sorted for the gentlest care possible. Precision viticulture guarantees each terroir is farmed individually in the vineyard. World-renowned winemaker Alberto Antonini lends his modern, stylish touch. Top 100 Best Buy by Wine Enthusiast Magazine for two consecutive vintages. Three tiers: Clasico as entry-level entry, Reserva as a trade up to more concentration and depth and Renacer as the flagship, sophisticated offering. The flagship, Renacer, is produced only in exceptional years and in limited quantities. First Argentine winery to be certified Carbon Neutral in its deliveries, aided by its Eco-friendly packaging that reduces CO2 emissions. Top 100 Best Buy by Wine.com, the industry's first ranking based entirely in customer preference, for three consecutive vintages. 	Deep ruby red in color with notes of blackberry, blueberry, and cassis and an almost heady, exotic note of star anise spice. On the palate, the wine is balanced and round, with a jammy blackberry and mocha elements that lead into a rich, ripe finish.	100% Malbec	Slight touch of Oak (3 months, 2-year-old french barriques), still preserving the fruit.	The fruit forward nature of Punto Final Clasico makes it ideal for grilled bacon/mushroom burgers, turkey burritos, and Indian Tandoori chicken. Perfect for pasta with meat sauce and spicy, flavorful flatbread pizzas covered with mushrooms or spicy sausage.
Renacer Punto Final Malbec Reserva	Province: Mendoza Various vineyards in the Luján de Cuyo department as well as the Uco Valley.			Brilliant garnet color with ruby edges, this wine is saturated with dark fruit aromas and flavors such as plum, fig, black cherry, and boysenberry. The palate delivers notes of mocha, vanilla, and spice from the oak, yet it still manages to deliver juicy fruit. Hints of cedar and violet waft off the glass as the wine leads into its powerful, yet balanced and long finish.	100% Malbec	10 months in 2-year-old French barriques.	The fuller-bodied Reserva from Punto Final makes it a perfect partner for Carne Asada, fuller flavored grilled chicken thighs, duck tacos, or duck with raspberry or cherry sauce. These complimentary flavors make a perfect marriage. For an out of the box experience try it with grilled swordfish or smoked marlin tacos.
Renacer Malbec	Province: Mendoza Various vineyards in the Luján de Cuyo department as well as the Uco Valley.			An impressive wine, this flagship red from Bodega Renacer is deep garnet in color with almost chocolate like hues. This wine boasts aromas of dried figs, clove, violets, and fresh coffee beans. On the palate the wine is extremely well-structured, rich and dense with generous notes of licorice and toasty oak. Lush and supple in the mouth, with caressing tannins and an extremely long, round finish.	100% Malbec	24 months in new French barriques.	The elegance of Renacer's flagship Malbec calls for the same level of elegance in her pairings: grilled tenderloin with chimichurri sauce, roast loin of venison, and mature cheeses.
El Enemigo Malbec	Province: Mendoza Various vineyards in the Uco Valley	The grapes for El Enemigo are sourced from vineyards in the acclaimed Uco Valley, about a one-hour drive south of Mendoza City. The Uco Valley offers ideal viticultural conditions. Loose-textured soil allows vine roots to penetrate deeply into the ground and the cool air from the Andes helps alleviate the daytime heat in this high-altitude terroir. These conditions ensure ideal hang times and ripening, and result in a wine that is complex and highly aromatic.	 A project between Alejandro Vigil, Chief Winemaker at Bodega Catena Zapata and Adrianna Catena, daughter of Argentina's premier wine pioneer, Nicolas Catena. Opportunity for enhanced experimentation – such as blending Petit Verdot into the Malbec - by Alejandro Vigil, one of the best minds in Argentine wine. Boutique-style, food-friendly Malbec, whose high-altitude origins yield ripe, round flavors and outstanding acid structure. Malbec and Petit Verdot were the most widely planted fine varietals in Argentina in the late 1930s and their blend considered the ultimate in refinement and aging potential. 	Medium purple in color, El Enemigo offers enchanting aromas of black fruits cedar, spice, pepper and a waft of floral character. Rich and concentrated, the palate is a full-bodied wine with flavors of blackberry, black cherry, and more black pepper. The finish is elegant and lengthy.	93% Malbec; 7% Petit Verdot (exact percentages vary by vintage)	18 months in French oak. 70% new.	El Enemigo pairs well with carne asada tacos and chorizo stuffed empanadas as well as more complex dishes such as grilled pork tenderloin in Malbec wine sauce.
Catena Classic Malbec	Province: Mendoza Department: Department: Maipú San Carlos District: Lunlunta District: La Consulta Department: Department: Luján de Cuyo Tupungato District: Agrelo District: Gualtallary	Catena Malbec is a special assemblage of High Mountain Estate Vineyards that creates a wine of unique character that has natural balance, concentration, and a distinct varietal identity. -Lunlunta (3,018 ft. elevation): Ripe plum fruit flavors and silky texture. -Agrelo (3,117 ft. elevation): Dark fruit character, dense mid-palate, and pepper notes. -Altamira in La Consulta (3,593 ft. elevation): Black cherry aromas and excellent structure. -Gualtallary (4,757 ft. elevation): Explosive floral aromatics and full, concentrated mouthfeel.	 The Catena family is the undisputed quality leader of Argentine wine and is aptly revered as the "High Altitude Malbec Pioneer." Outstanding Press Accolades: Five 90+ point ratings from <i>Wine Spectator</i> in the past six vintages. Nicolás Catena Zapata - 2009 <i>Decanter</i> Man of the Year; 2012 <i>Wine Spectator</i> Distinguished Service Award; 2010 <i>Wine Enthusiast</i> New World Winery of the Year. Robert Parker: "Catena Zapata is the Argentina winery of reference, the standard of excellence for comparing all others." The Catena Malbec's elegant and well balanced style is a result of microclimate blending - the art of making an assemblage from different altitudes. 	well-integrated tannins, bright acidity, and a flinty, high altitude minerality	100% Malbec	12-14 months in barrel. Barrel selection varies depending on vineyard and vintage.	Catena Classic Malbec is extremely versatile. Try it with roasted turkey breast with stuffing, grilled skirt steak, simple grilled salmon, and even hearty Italian fare such as Veal Parmagina.
Catena La Consulta Malbec	Province: Mendoza Department: San Carlos District: La Consulta	La Consulta is a high-altitude (-3,400 feet elevation) district in the San Carlos department, part of the prestigious Uco Valley viticultural region of Mendoza. The Tunuyan River provides pure snow melt water to irrigate the vines. La Consulta's old vine vineyards lie on a bed of gravel, assuring optimal drainage and naturally low yields. Cold nights lend bright, crisp acidity and intense aromatics to the wine and the eternal mountain sunshine imparts concentrated structure and rich, velvety tannins.	 This district-specific Malbec, sourced from Catena's historic family vineyards, shows the classic style of La Consulta, the region favored by Nicolas Catena Zapata's father, Domingo Catena. New Catena offering reflects winery's ground breaking research into Mendoza's appellation system and the study of unique soil and climate characteristics. Well-structured and approachable. Crisp acidity enables the wine to pair perfectly with a wide range of foods - a sommelier's best friend. 	Catena Malbec Appellation La Consulta shows a dark violet color with deep ruby tones. The nose offers aromas of red fruit and ripe, concentrated dark berries along with fresh herbs, notes of lavender and violets. The palate is rich with wildberries, notes of spice, and a touch of mocha. The finish presents soft, well-structured tannins and bright, high altitude acidity that give the wine exceptional length.	100% Malbec	Aged 12-14 months in barrel. Barrel selection varies depending on vineyard block and vintage.	La Consulta's delicate fruit and mild tannins make it a friendly match for pork and veal based dishes, popular house-cured charcuterie platters, gastro pub burgers, as well as spicier foods such as barbecued ribs or carbonada a sweet and savory meat and vegetable stew typical of northern Argentina.
Catena Alta Malbec	Province: Mendoza Department: Department: Maipú San Carlos District: District: Lunlunta Altamira in La Consulta Vineyard: Angélica Vineyard: Nicasia Department: Department: Luján de Cuyo Tupungato District: Agrelo District: Gualtallary Vineyard: La Pirámide Vineyard: Adrianna	Catena Alta is an assemblage of Historic Rows within the Catena Family Estate Vineyards. The blend of these Historic Rows yields a highly aromatic and elegant wine that speaks for the earth. Each row is vinified separately, then expertly blended to harmonize the four vineyards' distinct contributions. Catena Alta Malbec is an exquisite example of high altitude Malbec terroir. -Angélica Vineyard, Block 18: 3,018 ft. elevation: Plum fruit and silky tannins -La Pirámide Vineyard, Block 18: 3,018 ft. elevation: Black pepper, spice and full body -Nicasia Vineyard, Block 1: 3,593 ft. elevation: Black cherry and plum, sweet tannins and concentrated mouthfeel -Adrianna Vineyard, Block 3 and Block 9: 4,757 ft. elevation: Floral and black fruit aromas, cinnamon hints and well-structured tannins.	 Catena Alta is an assemblage of historic, specially chosen rows within the Catena family high-altitude estate vineyards. These rows, or "sweet spots," are determined by a special combination of soil, climate, and plant population. It took 15 years of vineyard research and three years of experimentation at the winery before Nicolás and Laura decided to bottle the first Catena Alta Malbec. "These wines from Nicolás Catena and his daughter represent the finest in winemaking art from South America." - Robert Parker, Jr., upon initial release, 1997. Catena Alta Malbec is an ideal choice for the consumer who wants to experience a more complex Malbec. 	Catena Alta Malbec shows a deep violet color with blue reflections. The nose is elegant and complex with ripe red and black berry fruits, notes of violets and lavender and a touch of leather and spice. The palate is full and rich with soft and sweet tannins and a silky, smooth structure. Multiple layers of rich cassis, black currant, and blackberries are interwoven with hints of licorice and black pepper. Its lengthy finish is marked by wonderful minerality, finely grained tannins, and lively acidity.	100% Malbec	18 months in French oak.	The elegant, focused style of the Catena Alta Malbec calls for the same in her matches: foie gras empanadas, braised duck with apple, or grilled skirt steak with vegetables in Malbec sauce. If there is any left over by the time the cheese course arrives, it will fit in seamlessly.
Catena Zapata Nicasia Malbec	Province: Mendoza Department: San Carlos District: Altamira in La Consulta Vineyard: Nicasia	Located in the far southerly growing region of Altamira in La Consulta, the Nicasia vineyard is the only planting of the special Catena Selection of Malbec cuttings in this traditional area for Malbec. La Consulta was Nicolás Catena's father Domingo's preferred Malbec location. The Nicasia vineyard is known for its very cool nights and high thermal amplitude. The Malbec grapes from this vineyard show ripe, black cherry and plum fruit with notes of licorice and chocolate, a rich texture, and bright, well-balanced acidity that all contribute to the wine's concentrated mouth feel. The symbol of pioneering viticulture, the Adrianna Vineyard is located at 4,757 feet elevation, the highest Malbec vineyard in all Mendoza. This wine defines high altitude Malbec, with exceptional concentration and structure that will last for at least 20 to 30 years. The extremely cool microclimate produces an exceptionally dark Malbec with a highly concentrated core of dark fruits; intense, yet delicate floral notes and a strong minerality reminiscent of graphite. This wine represents more than a single vintage. It reflects a family's century long journey to produce an Argentine Malbec that can stand with the great wines of the world. Malbec Argentino is a blend of Catena Zapata's historic Malbec vineyards, Adrianna and Nicasia. Blending the two terroirs yields extra dimension and complexity. The result is a rich and layered wine that is a concentrated expression of the high altitude Malbec terroir.	 Each of the Catena Zapata Malbecs is true to its individual terroir: Nicasia features violet notes and silky tannins. Adrianna is the coolest and highest altitude, leading to grainier tannins. Most age worthy of the three. Malbec Argentino blends the traditional Nicasia vineyard with the pioneering, high altitude Adrianna vineyard to create the most balanced of the three wines. These powerful yet elegant wines are the ultimate expression of the Malbec grape at high altitudes. These are the wines that stand with the best in world - ideal for the savvy collector as well as the best fine dining establishments. Nicolás and Laura Catena have identified those magical places in each of the family's vineyards which offer the purest expression of the land. Farming these special rows manually, hand-tending each of the vines, has led to the identification of individual plants which consistently produce the most exceptional fruit. These Zapata Vines have been physically marked with a red sash, ensuring the most demanding attention to detail in their care. Harvested separately in multiple passes through the vineyard, the Zapata Vines form the foundation of these Catena Zapata wines. 	Catena Zapata Nicasia is a dark red violet Malbec. Ripe black fruits, sweet spice, and thyme aromas are present. Very complex and expressive palate with lovely violet flavors, dark berries, licorice, bitter chocolate, and spice cake flavors.	100% Malbec	The wine is aged in French oak barrels for 18 months followed by 24 months of aging in bottle before release.	Elegance and layered flavors are the keys to pairing theses iconic Malbecs from Catena Zapata: Nicasia pairs well with full-flavored yet delicate wild boar carpaccio topped with Parmigiano Reggiano. Adrianna is exquisite alongside venison loin with roasted herbs and chorizo or venison with berry chutney and sweet potatoes. Malbec Argentino's complex style is a perfect match for beef tenderloin churrasco with a red wine reduction or a well-marbled rib eye with chimichurri sauce.
Catena Zapata Adrianna Malbec	Province: Mendoza Department: Tupungato District: Gualtallary Vineyard: Adrianna			Catena Zapata Adrianna Malbec is violet in color with deep black tones in color. It offers aromas of ripe red fruits, lavender, violets, and tobacco. The wine is powerful and dense, with a grip and flavors of cassis, dark chocolate, and minerals. Remarkable concentration and well-structured tannins lead to a long, lengthy finish.	100% Malbec	The wine is aged in French oak barrels for 18-24 months followed by 24 months of aging in bottle before release.	
Catena Zapata Malbec Argentino	A blend of the Nicasia and Adrianna vineyards (see above)			Catena Zapata Malbec Argentino shows a saturated dark violet color. The nose offers cassis, mocha, and clove. It combines density and sweetness with gripping clean flavors of tobacco, dark berries, spice, and mineral. The palate-staining finish is dominated by sweet black fruit and blueberries.	100% Malbec	The wine is aged in French oak barrels for 24 months followed by 24 months of aging in bottle before release.	

