

ADRIANNA VINEYARD

South America's Grand Cru Vineyard



CATENA ZAPATA

SINCE 1902

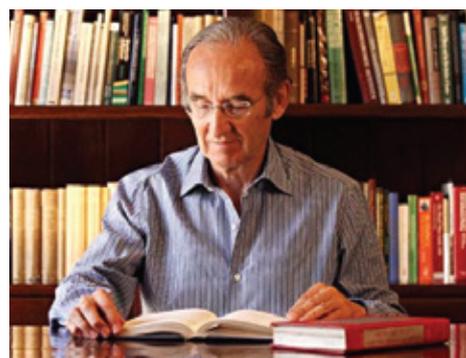
FAMILY INTRODUCTION

“We are a family winery with over 100 years of experience growing Malbec in Mendoza. From father to son, brother to sister, we have passed on the tradition of tending vines and winemaking.

In the 1980s, Nicolás Catena Zapata changed the history of Argentine wine when he dared to believe that a wine could be made in Mendoza that would stand with the best of the world.

Planting Malbec at an altitude where no one thought it would ripen, studying climate and soil to the smallest detail, developing the first ever plant selection of Argentine Malbec, my father and I have embarked on a journey to make a wine with soul, a wine of character, a wine that will age for the generations to come, from our five cherished vineyards: Angélica, La Pirámide, Adrianna, Domingo, and Nicasia.”

Laura Catena, Fourth Generation
Catena Zapata Family Vintner



NICOLÁS CATENA ZAPATA, ARGENTINA'S MALBEC PIONEER

Nicolás Catena Zapata, a third generation vintner, was the first to recognize the potential of Mendoza's high altitude Malbec. He dared to plant vines where no one thought they would ripen and still maintains the highest elevation Malbec vineyard in Mendoza. The Adrianna Vineyard in Gualtallary sits almost 5,000 feet above sea-level. Nicolás dreamed of making Argentine wines that could stand with the best wines in the world. Nicolás Catena Zapata and the Catena Zapata Malbecs tell the story of Nicolás' journey to elevate the wines of his region.

LAURA CATENA, 4TH GENERATION

“Our climate is like no other in the world because of the influence of extreme high altitude. Our nights are colder and our days, sunnier than most. Therefore, we never adopt vineyard and winemaking methods before first testing them on our mountain vineyards. Our vision at Catena is to make rich and unforgettable wines that are true to the special place they come from.”

Dr. Laura Catena



Continuing the family's tradition, Nicolás is joined by his daughter, Dr. Laura Catena, a Harvard and Stanford educated physician. Laura combines a strong science background with a passion for her family winery. As head of Bodega Catena Zapata's research department, Laura conducted groundbreaking studies on soil and climate, sustainable viticulture, and high altitude winemaking.

Laura has traveled the globe to lecture about Argentine wines and viticulture, and is author of the first book about Argentine wine by a US publisher: *Vino Argentino: An Insider's Guide to the Wines and Wine Country of Argentina* (Chronicle Books, 2010).

ADRIANNA VINEYARD STORY

"Words do not do justice to this beauty."

About Adrianna Vineyard. Luis Gutierrez, Robert Parker Jr.'s The Wine Advocate, August 2015.



THE ADRIANNA VINEYARD STORY, WRITTEN BY LAURA CATENA

To tell the story of the Adrianna Vineyard I need to start with my Italian immigrant great grandfather Nicola Catena and with my father's childhood.

Nicola Catena sailed from Italy to Argentina in 1898. He firmly believed that he had found the promised land in Mendoza, where he planted his first Malbec vineyard in 1902.

After Nicola and Angélica, Nicolas's mother, died in a tragic motor vehicle accident, my father's future was sealed. He stayed in Mendoza to study economics at the Mendoza University and to help his father and grandmother Nicasia (Angélica's mother) raise the family's three other children and run the Catena winery.

In the early 1980's after receiving a Masters degree in economics at Columbia University and growing the family winery over two decades, my father came to Berkeley California as a visiting scholar in Economics. On weekend visits to the Napa Valley with my mother Elena and my newly born sister Adrianna, he heard about the Judgement of Paris and saw the Californians striving to make wines that could stand with the best of the world. He asked himself, "why not try this in Argentina?" So he headed back to his home country with a mission.



THE FIRST REVOLUTION, 1985-1992

My father sold every vineyard, building and piece of land that was not suitable for the highest quality of wine. He hired foreign consultants from France, California and Italy. The Californians had convinced him that the right technology, stainless steel and expensive French oak barrels held the secret to French wine quality.

But in the end, it was a Frenchman from Bordeaux who made the greatest impact on my father and me, and that was the moment when I joined him in pursuing his dream.

"I am Laura Catena, Nicolás Catena's daughter. At the age of 17 I decided to study first biology and then medicine. I was a devoted student of the French language and culture, so when in the summer of my second year of Medical School at Stanford my father called me to invite me to visit Bordeaux with him as his translator, of course I said "sí, por supuesto, oui!"

In France we visited Jacques Lurton, a Frenchman whose family ties to fine wine date back centuries. On our last day, my father decided to thank Jacques for his hospitality with a barrel sample of CATENA Cabernet Sauvignon that came from Mendoza's most historic wine producing region, Luján de Cuyo. "It tastes like a Cabernet Sauvignon from the Languedoc," said Jacques with a half-smile. My father's face was serious and I didn't understand why because Languedoc sounded French and I thought that when it came to wine, French was always good. What Jacques meant was that our Cabernet came from a warm region. On that day, my path to joining my father in his journey to elevate Argentine wine had begun. And for my father it was the beginning of a new obsession: to find the cool climate limit of vine cultivation in his native Mendoza.

THE SECOND REVOLUTION: DISCOVERING COOL CLIMATE & HIGH ALTITUDE, 1992-2001

In 1992 he settled on Gualtallary Alto, the westernmost and highest district inside Tupungato, at a place where there were no vineyards planted. But despite the fact that temperatures in Gualtallary Alto were lower than in the Southern Uco Valley because of the higher altitude, the risk of frost was less because of the protective mountain slopes. Adrianna was located at almost 1,500 meters or around 5,000 feet elevation above sea level. There was a small hill at the site and a slight slope. My father had grown to respect the slopes of Burgundy and Bordeaux as particularly good terroirs.



He brought cuttings of Chardonnay and Cabernet Sauvignon from France, and Malbec cuttings selected from lot 18 of our seventy year old Angélica Vineyard. Everyone at the winery told him that it was too cold for later-maturing red varieties, but my father would not be dissuaded. He planted the vines, and named the vineyard Adrianna - after his youngest daughter, my sister.



THE THIRD REVOLUTION: SOIL AND PARCEL STUDIES, 2001 TO PRESENT

During the decade of the 1990's we continued to plant at Adrianna and also in other locations throughout the Southern Uco Valley. From the beginning, we saw a big difference in flavor between Gualtallary Alto and areas further South which were at lower altitudes. We consistently had more minerality and more acidity in Adrianna. The Adrianna Cabernet Sauvignon had more pyrazines - the molecules that give the variety its classic peppery aroma and flavor. The Malbecs had more grip and denser tannins, and the Chardonnays were both mineral and "fat."

Yet, preparing the field for planting in Gualtallary Alto had proved quite difficult because there were so many more stones and boulders than we had imagined. At that time we didn't understand the geological origins of the site and how this diversity would become part of the magic. I remember one year when I was doing my usual rounds with one of the viticulturalists. We walked up the hill in the center of the vineyard and looking down I saw several areas where the vines were either too vigorous or where they actually looked so small that I wondered if they were diseased.

"I can think of one way to fix this vineyard," said the viticulturist. I would actually suggest ripping up the whole vineyard, mixing up all the soil together, and then replanting. How could this viticulturist talk about ripping up our beautiful family vineyard? I asked myself, as I sat pouting during the whole drive back to the city. This moment was the beginning of my own determination to understand the soil variability and the different parcels within the Adrianna Vineyard. After a decade of study, we have now subdivided Adrianna into over 200 distinct parcels. This is what has made the greatest impact on the flavors and textures that are present in our wines from Adrianna today.

The geologic origin of the Adrianna vineyard dates back to the Eocene period, over 50 million years ago when the Andes Mountains were formed and volcanoes and earthquakes ruled the land. Adrianna's canto rodado subsoil made of volcanic and plutonic rocks was laid down and then covered by marine fossils that dispersed as the mountains rose over millions of years. During the subsequent ice ages, the melting glaciers carried down stones and pebbles which were deposited on top of the volcanic subsoil. This volcanic subsoil holds one of the secrets of Adrianna: it's phenomenal drainage. No matter how hard it rains, it is impossible to get very high yields or botrytis rot at Adrianna, because the water seeps so quickly down through the large boulders in the subsoil.

The geologic events that explain the particularly heterogeneous topsoil of Adrianna, so rich in limestone and gravel, are more recent. Most of the differences throughout Adrianna lie in the topsoil, which is predominantly of alluvial (formed by the passage of rivers and glaciers) and eolic (formed by wind) origin. Because of the constant movement down the river, the stones became rounded and smooth. But as the rivers dried out, the calcium carbonate (main component in limestone) would make the stones turn white and form layers of limestone and chalk throughout. What we do find particular about these limestone soils is that they have two seemingly contradictory properties: they have excellent drainage but they also retain water for a longer time than gravel, but less than clay. This structural property makes them ideal for certain vine stress situations where intense sun and heat follow rains, and vines that have access to small amounts of water fair better during droughts. Also, vines from limestone soils tend to have lower brix (and eventually lower alcohol) but very high acidities, and that is often what we winemakers are looking for.



When we started studying the soils of Adrianna over a decade ago, we were making 5 soil pits per hectare. Today, with 70 soil pits per hectare, we have a much deeper understanding of the vineyard. We vinify between 200 and 300 separate lots at Adrianna and usually keep them completely separate in barrel, so that they can each run their natural fermentations. The Adrianna vineyard, because of its particular location surrounded by hills and near the Las Tunas River, is covered by a light mist in the mornings, which makes it particularly rich in native yeasts. These native yeasts and their interaction with their various parcels of origin are part of the native flavor of Adrianna.

THE CATENA MALBEC CUTTINGS:

Adrianna was planted with the original Catena Malbec selection from Lot 18 of our old Angélica Vineyard named after my grandmother Angélica Zapata. These select cuttings were chosen because they had low yields, small berries, concentrated flavors and an optimal balance of sugar and acidity at harvest time. The Chardonnay and Cabernet Sauvignon at Adrianna originate from France, but we have also planted our own selections, taken from some of our family's older high altitude vineyards.





THE EFFECTS OF HIGH ALTITUDE:

My father planted the Adrianna vineyard in Gualtallary with a single goal in mind: to find the coolest location for growing vines in Mendoza. At that time he did not know that the soil composition, a mix of calcium carbonate covered stones and gravel and layers of limestone, would come to have such an important impact on the flavors and balance that are native to our wines from Adrianna. But what about our viticulturalists' original fear that Bordeaux varieties such as Malbec and Cabernet Sauvignon would not ripen in Adrianna? In terms of the Winkler classification, a method developed in California to add degrees and categorize regions according to their climate, the weather at Adrianna is between zone 1 and zone 2 depending on the year, which would put it between Burgundy and a very cool part of Bordeaux. Yet, no Frenchwoman would dare to plant Cabernet Sauvignon or Malbec in Burgundy, and that is exactly what we did.

The difference lies in the hours of sunlight and in the brightness of the sun, which permits photosynthesis to run freely and ripen aromas and tannins while the cool climate allows the vines to preserve acids and keep the sugars in check. Whereas in the lower altitude areas of Mendoza in the East, most musts need to be acidified, the natural grape acidities at Adrianna are optimal, and no additives are necessary to make balanced wines. And because of the slow ripening in cooler climate, fully mature tannins can be achieved with brixes below 24 and resulting alcohols in the 13% range.

The bright mountain sunlight, which is much stronger at high altitude than at sea level, would prove to have an impact far beyond that of extending photosynthesis. It took many years of study and observation to figure this out. One of the first things I did in the mid 1990's when I came to work with my father was to start a research department that would be solely dedicated to understanding and advancing our vineyards and region. Our research institute, named the Catena Institute of Wine, does over 1,000 microvinifications per year. I was not surprised to find that the wines of Adrianna had better natural acidity, but what did surprise me was that the levels of polyphenols and tannins were so much higher than for similar plant populations at lower altitude. We found that sunlight intensity caused significant increases in the skin tannins of our high altitude Malbec. My personal theory about this natural adaptation is that the grapes develop thicker skins at high altitude to protect the seeds from the sun - a sort of natural sunscreen.

For how lucky had my father been that he set out to find cool climate and ended up with extraordinary soils ideal for making balanced wines, and increased tannins - the main conduit to ageability - from sunlight.

POOR SOILS AND THE RHYZOSPHERE OF ADRIANNA:

One of the mysteries that had baffled me for years was how we could make such extraordinary wines in locations where organic matter is so much lower than in other parts of the world. In fact, we have 100-200% less organic matter in our soils than they do in Bordeaux for example. My theory, and this is something that we have only started studying over the past 5 years, is that our vines' adaptation to these infertile soils is related to a rich population of rhizobacteria. Rhizobacteria live in symbiosis with the vine's roots and help the vine withstand stress and absorb nutrients.



ADRIANNA AND AGEABILITY:

Ageability is an incredibly important topic for most wine lovers and winemakers, yet one that has not been rigorously studied. We know that good acidity, tannic structure and sulfur dioxide levels play an important role in predicting ageability. At Adrianna we have been following forty separately vinified parcels, and plan to taste them over the next century to evaluate their ageability potential. So understanding each parcel to the smallest detail, its soil composition, its microclimate, its soil bacteria, its response to different vintages, is all part of taking the small steps that will help us make as great a wine as our beloved vineyard will give us.



THE NAME ADRIANNA:

The Adrianna Vineyard is named after my younger sister who was at home with my father while he dreamed of what our Gualtallary Alto vineyard would become while my brother and I had gone abroad to study. In fact they would take long walks together through the vineyardsmaking observations, tasting and pinpointing the best spots. To me, the Adrianna Vineyard represents our family's more than 100 year journey to elevate Argentine wine and our dreams for the next century and the next generations. The dream of Adrianna started in 1898 when Nicola Catena left Italy to find a place in the new world to plant a vineyard of his own and to raise a family. My dream is that the wines of Adrianna will age for the centuries to come and give pride to the people of Argentina and of South America.

FOR MORE INFORMATION, PLEASE CONTACT:

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ADRIANNA VINEYARD
VINO DE PARCELA



100 POINTS
2,2 Hectares
White Bones Chardonnay 2018
James Suckling

100 POINTS
2,6 Hectares
River Stones Malbec 2017
James Suckling

100 POINTS
5 Hectares
Fortuna Terrae Malbec 2012
James Suckling

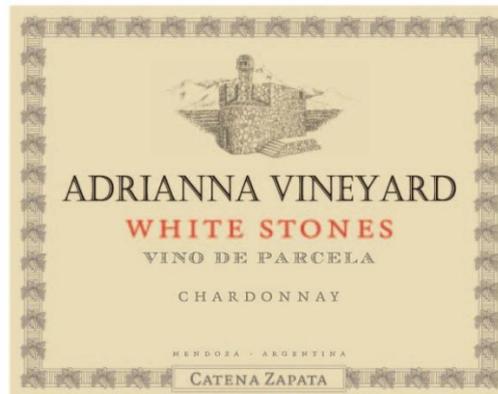
100 POINTS
2,6 Hectares
River Stones Malbec 2018
James Suckling

100 POINTS
2,6 Hectares
River Stones Malbec 2016
Robert Parker

100 POINTS
1,4 Hectares
Mundus Bacillus Terrae Malbec 2011
Falstaff

ADRIANNA VINEYARD

WHITE STONES CHARDONNAY 2020



WINE DESCRIPTION

For over four generations, the Catena family has grown vines in the foothills of the Andes Mountains in Mendoza, Argentina. In his pursuit to make wines that stand with the best in the world, Nicolás Catena identified the best lots, and rows, in the Catena family's estate vineyards. White Stones Chardonnay comes from a select 27 rows within Block 1 of the Adrianna Vineyard. The name refers to the ground beneath the vines which is covered with gravel - oval white stones. The Adrianna vineyard is located at almost 5,000' elevation in the Gualtallary sub-district of the Tupungato region. The rocky soil prevents deep root growth and allows for ideal drainage conditions. These are very poor soils where the vines are constantly in conditions of stress. The cool nights allow for very slow ripening, optimal acid retention and low yields.

WINEMAKING AND AGING

Cold settling for 12 hours in stainless steel tanks at 6° C. Fermentation in French oak barrels for 45 - 95 days at 16°C. Biological Ageing. Partial malolactic fermentation. Aged for 12-16 months in 2nd, 3d and 4th use French oak barrels.

VINEYARD

Adrianna Vineyard:
Gualtallary District, Tupungato Region, Uco Valley,
Mendoza, Argentina
Parcel Name: White Stones
Parcel surface: 2,5 Hectares
Soil composition: Alluvial river bed. Stony soil.
Altitude: 4.757 ft (1.450 m) elevation.

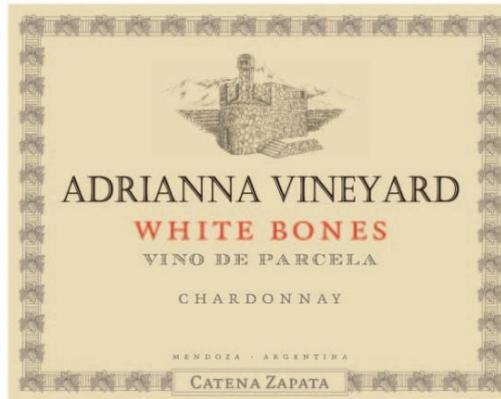
TECHNICAL INFORMATION

Winemaker: Alejandro Vigil
Varietal: 100% Chardonnay
Alcohol: 12.50 %
Total Acidity: 7,79 grams/liter in tartaric
pH: 3

TASTING NOTES

ADRIANNA VINEYARD

WHITE BONES CHARDONNAY 2020



WINE DESCRIPTION

For over four generations, the Catena family has grown vines in the foothills of the Andes Mountains in Mendoza, Argentina. In his pursuit to make wines that stand with the best in the world, Nicolás Catena identified the best lots and rows, in the Catena family's estate vineyards.

The Adrianna vineyard is located at almost 5,000' elevation in the Gualtallary sub-district of the Tupungato region. White Bones Chardonnay comes from select rows within Block 1 of the Adrianna Vineyard. The name refers to the soil underneath these rows, which is layered with calcareous deposits and limestone as well as fossilized animal bones - remnants of a river that used to pass through the region.

There are many theories about why the grapes coming from these rows have such distinctive floral aromatics with an earthy minerality in the nose and palate. It may be related to the minerals in the soil or to the effects that the calcareous deposits have on root penetration. At this extreme high altitude, the nights are cool, only a few degrees above freezing even in the summer. The night-day temperature difference is between 15 and 20 degrees. And the sunlight is more intense because of the altitude.

WINEMAKING AND AGING

Cold settling for 12 hours in stainless steel tanks at 6° C. Fermentation in French oak barrels for 45 - 95 days at 16°C. Biological Ageing. Partial malolactic fermentation. Aged for 12-16 months in 2nd, 3d and 4th use French oak barrels.

VINEYARD

Adrianna Vineyard:
Gualtallary District, Tupungato Region, Uco Valley, Mendoza, Argentina
Parcel Name: White Bones
Parcel surface: 2,2 Hectares
Soil composition: Alluvial origin. Calcareous soil
Altitude: 4,757 ft (1.450 m) elevation.

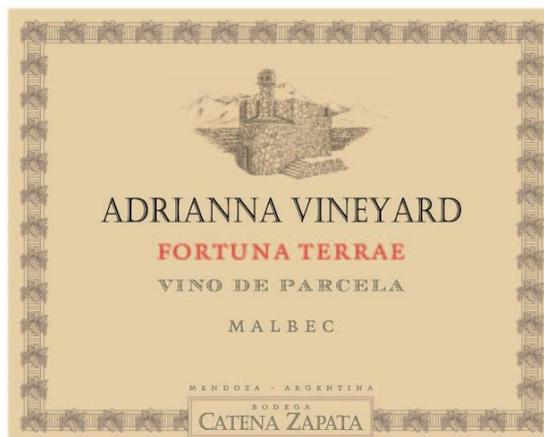
TECHNICAL INFORMATION

Winemaker: Alejandro Vigil
Varietal: 100% Chardonnay
Alcohol: 12.5 %
Total Acidity: 8.25 grams/liter in tartaric
pH: 3.1

TASTING NOTES

ADRIANNA VINEYARD

FORTUNA TERRAE MALBEC 2019



WINE DESCRIPTION

Fortuna Terrae means luck of the land in Latin, and indeed, our vines from this parcel of the Adrianna Vineyard are lucky. The loamy soils are home to many varieties of native grasses which prevent erosion and attract benefic insects, singing birds and mountain foxes. Because of the freshness imparted by the deep soils and high altitude, the wines of Fortuna Terrae have optimal acidity and delicate flower aromas. It is best to enjoy this wine a few years or decades after harvest.

VINEYARD

Adrianna Vineyard:
Gualtallary District, Tupungato Region, Uco Valley,
Mendoza, Argentina
Parcel Name: Fortuna Terrae
Parcel surface: 5 Hectares
Soil composition: Alluvial origin. Deep loam with
limestone covered white stones.
Altitude: 4.482 ft (1.366 m) elevation.

TECHNICAL INFORMATION

Fermentation: In vertical 225-liter oak barrels and 500
liter French oak roll-fermentors for 16 days.
Max. Ferm. Temp. 25-30° C, 8-12 days maceration
Aging: 18 months in barrel, oak treatment is decided
according to the vintage characteristics. French Oak.
Varietal: 100% Malbec
Alcohol: 13.9 %
Total Acidity: 6,85 grams/liter
pH: 3.59
Key Word Descriptors: very aromatic, spicy black fruit,
moderate acidity, rounded and smooth. Elegant.

TASTING NOTES

ADRIANNA VINEYARD RIVER MALBEC 2019



WINE DESCRIPTION

This cuvée takes its name from a small parcel of the Adrianna Vineyard that is completely covered with oval white stones and was the site of an ancient riverbed. The abundant stones provide optimal drainage and extreme temperatures. They absorb heat and moderate the nights, but also function like ice cubes after a very cold night. Stony soil Malbecs tend to be extremely aromatic, rich and luxurious, just like the River Malbec from Adrianna. This wine can be enjoyed young or aged for decades.

VINEYARD

Adrianna Vineyard:
Gualtallary District, Tupungato Alto Region, Uco Valley, Mendoza, Argentina
Parcel Name: River
Parcel surface: 2.6 Hectares
Soil composition: Alluvial origin. White stones covered by calcium carbonate. Ancient river bed.
Altitude: 4.482 ft (1.366 m) elevation.

TECHNICAL INFORMATION

Cold maceration 50% Whole Cluster. Fermentation: In 225 liter oak barrels and 500 liter French oak roll-fermentors for 17 days. Max. Ferm. Temp. 25-30° C, 10-15 days maceration
Aging: 20 months in French Oak barrel. 1-2 years old barrels.
Varietal: 100% Malbec
Alcohol: 13.8%
Total Acidity: 6.8 grams/liter
pH: 3.65
Key Word Descriptors: floral, exuberant, lengthy smooth tannins, metallic.

TASTING NOTES

ADRIANNA VINEYARD

MUNDUS BACILLUS TERRAE MALBEC 2019

Named after Nicolás Catena Zapata's youngest daughter, the Adrianna Vineyard is located at almost 1,500 meters elevation in Mendoza. The soils in this 1.4 hectare parcel are filled with scattered limestone and marine deposits that covered the region millions of years ago. **The limestone layers are well-drained and particularly rich in rhizobacteria, the microorganisms that help vine roots withstand stress and absorb nutrients.** Thus, the name "mundus bacillus terrae" or "**elegant microbes of the earth.**"

THE CATENA ZAPATA FAMILY

Four generations of the Catena family have farmed the vineyards of Mendoza, ever since Italian founder Nicola Catena planted his first Malbec vines in 1902. **Robert Parker's 2005 book about the 100 "Greatest World Wine Estates"** featured only one winery from South America: Catena Zapata. Parker wrote: "Argentina's greatest visionary is Nicolás Catena Zapata, and his crusade for high-altitude vineyards and conservative viticultural practices has resulted in one after another breakthrough wines that have pushed Argentina to the forefront of the modern winemaking revolution." Joined by his daughter Dr. Laura Catena in 1995, the father-daughter team's vision is to elevate Argentine wine for another 100 years. In 2018 Catena Zapata joined La Place with two wines: Nicolás Catena Zapata, the winery's top Cabernet Sauvignon blend, and Adrianna Vineyard Mundus Bacillus Terrae, the winery's top Malbec cru.

ADRIANNA VINEYARD CRU



Parcel name: Mundus Bacillus Terrae
Malbec
Gualtallary, Uco Valley
Soil: Alluvial origin.
Calcareous
1,4 Hectares
Planted in 1992
Altitude: 1.390 meters a.s.l

CLIMATE CONDITIONS

Dry weather (precipitations 20-60% lower than usual), small berries and slightly lower yields; cooler temperatures overall. The 2019 harvest happened about 1-3 weeks earlier than usual, and the grapes were in pristine condition with not a drop of botrytis or downy mildew. We were concerned that there would be problems with frost, because of the dry spring, but a constant evening breeze made frosts rare this year. And outside of Agrelo, there were no significant hail storms. We expected the harvest to be larger than usual, but the combination of **dry weather and cool climate resulted in yields slightly lower than the norm.**

WINEMAKING

Fermentation: 75% starts fermentation in Concrete (50% whole cluster) and 25% is fermented in Oak Foudres (just juice). Max. Ferm. Temp. 25-30° C, 8-13 days maceration. Aging: 18 months in French Oak barrel, oak treatment is decided according to the vintage characteristics.

ASSEMBLAGE

100% Malbec

Alcohol: 14%. 450 cases produced. Peak Drinking 2042 – 2050

Wine Director: Alejandro Vigil.

ADRIANNA VINEYARD

- Malbec
- Chardonnay
- Pinot Noir
- Cabernet Franc
- Cabernet Sauvignon

The Andes Mountains

WHITE STONES CHARDONNAY

Parcel surface: 2.15ha
 Altitude: 4757ft (1450m) elevation
 Shallower Topsoil (shallow & wide)
 Calcareous deposits of massive *Strophia* (shallow)
 Beds covered with calcareous (shallow)



WHITE STONES CHARDONNAY

Parcel surface: 2.5ha
 Altitude: 4757ft (1450m) elevation
 Elevated and shallow Topsoil
 Beds covered with calcareous (shallow)



INNER MALBEC

Parcel surface: 1.4ha
 Altitude: 4400 ft (1341m) elevation
 1 foot Topsoil (shallow & wide)
 Beds covered with calcareous (shallow)



MALBEC for NICOLAS CATENA ZAPATA



FORTUNA TERRAE MALBEC

Parcel surface: 5.0ha
 Altitude: 4400 ft (1341m) elevation
 3.5 foot Topsoil (shallow & wide)
 10 foot Limestone (shallow)
 Beds covered with calcareous (shallow)



MUNDUS FACILLUS TERRAE MALBEC

Parcel surface: 1.7ha
 Altitude: 4560 ft (1400m) elevation
 2 foot Topsoil (shallow & wide)
 Calcareous deposits of massive *Strophia* (shallow)
 Beds covered with calcareous (shallow)



The Match Tower

Apricots



Gualtallary Uco Valley - Mendoza Argentina

QUOTES ON ADRIANNA VINEYARD

"Catena has set the highest of bars: to compete with the great wines of the world".

**The
Economist**

"High Hopes in the Andes". Dan Rosenheck, December/January 2017

*"Catena Zapata makes beautiful, age-worthy vintages from its relatively chilly Uco Valley vineyards, and I suggest investing primarily in their wines first. **They're also some of the only truly investable Malbecs**".*

VINFOLIO

"Why we're seeing more collectible high-end Argentinian Malbec and how to invest in it". November 2016

*"Remarkable new single-plot wines from their Adrianna Vineyard at 1450 metres in Gualtallary... it is the presence of calcium carbonate - limestone - that is at least partly responsible for some **superb wines**."*

TOM CANNAPAN'S
WINE-PAGES.COM

Argentina 2016: Andes Elite, Tom Cannavan, February 2016

*"The article takes an in-depth look at how the Catena Family and the Catena Institute of Wine are **unlocking the secrets of Mendoza's soils** to make quality, nuanced wines that stand among the best in the world.*

The New York Times

"To Move Beyond Malbec, Look Below the Surface". Eric Asimov, February 2016

*"My favorite Catena wines come from their famous **Adrianna vineyard** in Gualtallary, the most fashionable appellation at the moment, where they were pioneers."*

Robert Parker
WINE ADVOCATE

Luis Gutiérrez, September 2015



"Words do not do justice to this beauty". About Adrianna Vineyard.

Robert Parker
WINE ADVOCATE

Luis Gutiérrez, August 2015

"Skeptics warned that late frosts would wipe out his crop, and it would never ripen at such altitude, but Catena was undeterred. With a talented team, and a great site identified in the Adrianna Vineyard, Catena sought to steer his wine toward greatness with research and technology".

Wine Spectator
October 2014

"Catena's Adrianna, planted in 1996, was the first vineyard to explore the sandy, stony and calcareous soils of Gualtallary, closing in on 5,000 feet in the heights of the Uco Valley."

Wine & Spirits
Winter 2014

"They are so forward thinking and smart as they are still at the head of quality wines in the country, doing amazing research and never resting on their laurels... The result can be no other than superb wines, with some groundbreaking whites that could compete with the finest white Burgandies... Doctor Nicolás Catena Zapata told me that he planted there out of fluke and then they realized he had discovered a treasure of a place, but I believe that what he calls "fluke" is really intuition. Gualtallary is nowadays recognized as one of the highest potential wine regions, not only in Mendoza, but in the whole of Argentina... The combination of high altitude and calcium carbonate-rich soils produces wines that are both intense and fresh, true to their origin."

Robert Parker
WINE ADVOCATE

Luis Gutiérrez, April 2014

"Nicolás Catena Zapata is a figure in Argentina of the stature of Robert Mondavi in Napa and Angelo Gaja in Piedmont. He inspired an entire region to strive for a higher level of quality by his successful exploration of high altitude vineyards and rigorous clonal selection."

Larry Stone, Master Sommer and trustee, James Beard Foundation

"Catena has successfully broached the century price level with single-vineyard high-altitude malbecs. To challenge that threshold with chardonnay, a wine with much more competition from around the world, is risky and gutsy."

The Washington Post
Dave McIntyre

