



2006 CATENA ALTA MALBEC



WINE DESCRIPTION

The 2006 catena Alta Malbec presents a dark, opaque violet color, almost blackish in hue. The nose offers freshly ground, ripe berry fruits with layers of wild flowers, cinnamon spice, and a touch of citrus. The mouthfeel is full and coating, with exceptional weight and concentration but with a soft, supple texture. The mid palate offers rich cassis and black currant fruit flavors interwoven with hints of chocolate, vanilla and black pepper. The lengthy finish shows wonderful minerality, with finely grained tannins and a lively acidity.

Alejandro Vigil, Chief Winemaker

FACT SHEET

Name:	Catena Alta
Varietal:	100% Malbec
Vineyards:	Lot 18, Angélica /Vineyard, Lunlunta district, 2,850' elevation Lot 4, La Piramide Vineyard, Agrelo district, 3,100' elevation Lot 1, Altamira Vineyard, Altamira district, 3,870' elevation Lot 9, Adrianna Vineyard, Gualtallary district 4,600' elevation Lot 3, Adrianna Vineyard, Gualtallary district 4,725' elevation
Fermentation:	Max. Temp. 27° C for an average 16 day fermentation and 32 day maceration.
Aging:	18 months in French oak, 70% new
Alcohol:	14% vol
Acidity/pH:	5.57/3.63
Fining/Filtration:	Unfined/Unfiltered