

ARGENTINA  
**RELOADED**

Beijing— 2023 November 30th

**Catena Zapata Adrianna Vineyard White Bones Chardonnay 2021 – TS**

Province: Mendoza  
Region: Uco Valley  
Subregion: Gualtallary, Tupungato  
Elevation: 1.450 masl  
Varietal: 100% Chardonnay  
Size of the vineyard: 2,2 ha  
Soil composition: alluvial origin. Calcareous soil  
Type of viticulture: conventional

**Winemaking and ageing**

Yeasts: wild  
Fermentation container: stainless steel tanks  
Maceration technique: cold settling for 12 hours  
Fermentation temperature: 16° C  
Length of fermentation: 45 to 95 days  
Malolactic fermentation: partial. Biological ageing  
Aging container size/ material: French oak barrels  
Age of container if wood: 2nd, 3rd and 4th use barrels  
Time of aging in container: 12 to 16 months

**Analytical data**

Alcohol: 12,7%  
Ph: 3,2  
Acidity: 8,1 g/l  
Sulfites: 90 mg/lt

Winemaker: Alejandro Vigil

ARGENTINA  
**RELOADED**

Beijing— 2023 November 30th

**Catena Zapata Malbec Argentino 2020 – TS**

Province: Mendoza

Region: Maipú (Angélica Vineyard) & San Carlos (Nicasia Vineyard)

Subregion: Lunlunta & Paraje Altamira

Elevation: Angélica, Vineyard, Lunlunta: 920 msnm & Nicasia Vineyard, Altamira: 1095 msnm.

Varietal: 100% Malbec

Size of the vineyard: Angélica Vineyard, Lunlunta: 80 ha & Nicasia vineyard, Altamira: 40 ha

Age of the vineyard: Angélica Vineyard: 92 years old & Nicasia vineyard: 26 years old

Irrigation: drip irrigation

Angélica Vineyard: Alluvial origin. Loamy clay in the topsoil with rounded rocks on the bottom. Nicasia vineyard: Alluvial origin. Loamy soil, with rounded rocks on the bottom.

Training method: VSP

Harvest date: Angélica Vineyard: first and second week of march & Nicasia Vineyard: last week of march.

Type of viticulture: sustainable

Winemaking and ageing

Whole cluster: 15-25%, cold maceration

Yeasts: natives

Fermentation container: vertical 225 liters open oak barrels and 500 liters french oak roll- fermentors.

Maceration technique: Vertical barrels: manual punch down, Roll fermentors: rotation

Fermentation temperature: maximum temperature 24°C

Length of fermentation: 25 to 38 days

Malolactic fermentation: full

Ageing container size/ material: 225 & 500 liters French oak barrels

Age of container if wood: first, 2nd and 3rd use barrels

Type of barrel and Cooperage: French oak (BILLON - D'AQUITAINE - ERMITAGE - SAURY)

Time of aging in container: 12 to 18 months

Time of aging in bottle: 12 months

Analytical data

Alcohol: 13,80%

Ph: 3,60

Residual sugar: 2,63 g/l

Acidity: 6,05 g/l

Sulfites: 90 mg/lt

Wine director: Alejandro Vigil

Winemaker: Ernesto Bajda

ARGENTINA  
**RELOADED**

Beijing— 2023 November 30th

**Catena Zapata Nicasia Vineyard Malbec 2019 – TS**

Province: Mendoza  
Region: Uco Valley  
Subregion: Altamira, La Consulta  
Elevation: 1.095 masl  
Varietal: 100% Malbec  
Irrigation: drip irrigation  
Training method: VSP  
Harvest date: 3<sup>rd</sup> week of March and 1<sup>st</sup> week of April  
Soil composition: very shallow loamy topsoil with surface gravel and gravelly (large stones) dry riverbed subsoil - optimal drainage.  
Type of viticulture: sustainable (with argentinian certification)

Winemaking and ageing

Whole cluster: 10%  
Yeasts: natives  
Fermentation container: new French oak foudres of 2.000 and 5.000 Liters  
Maceration technique: extensive cold maceration at less than 10°C.  
Fermentation temperature: 25/30° C max.  
Length of fermentation: 29 days  
Malolactic fermentation: yes  
Aging container size/ material: French oak barrels of 225 and 500 liters  
Age of container if wood: 1-2 years  
Time of aging in container: 20 months

Analytical data

Alcohol: 13,7%  
Ph: 3,6  
Acidity: 6,7 g/l  
Sulfites: 90 mg/lt

Winemaker: Alejandro Vigil