

CATALPA

WINES



Catalpa Chardonnay 2013

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| Winery | Bodega Atamisque |
| Variety - Blend | 100% Chardonnay |
| Vintage | 2013 |
| Region | Tupungato, Mendoza, Argentina |
| Altitude | 4,430 ft. |
| Wine Maker | Philippe Caraguel |

Vintage 2011: **90 pts** Patricio Tapia, Guia
Descorchados, Chile

Tasting Notes

Golden color with shades of emerald green. Delicate aromas of apple, pineapple and honey, with light hints of toasted caramel. It is full-bodied, elegant, intense and well-balance. Its vibrant acidity and sharp mineral notes make it a fantastic wine to pair with a wide range of foods, such as seafood, salads, poultry and soft cheese. It is also a great aperitif.

Elaboration Process

Catalpa Chardonnay single vineyard comes from the Alto Tupungato area, one of the best wine-growing regions within Mendoza, Argentina. The vineyard is located at 4,430 feet high, enjoying a privileged sun exposure and cool temperatures that allow the grapes to have a perfect ripening. The grapes are hand-picked and selected in a sorting table. Temperature controlled fermentation takes place in stainless steel tanks. About 40% of the wine is aged in new French oak barrels for 10 months. The rest stays in stainless steel tanks and is blended again with the oak aged portion before bottling.