

# ADRIANNA VINEYARD

## MUNDUS BACILLUS TERRAE MALBEC 2021

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 200 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

The vintage started with a dry spring, followed by a humid summer with cooler climate in the Uco valley. The dry spring set the stage for moderate yields and the cool, sunny summer with sporadic rains kept the vines happy. The result in the Uco Valley was an early harvest of Malbec with perfect phenolic ripeness and acidity.

### 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: 15-18 months in French Oak barrel, oak treatment is decided according to the vintage characteristics.

### ASSEMBLAGE

100% Malbec

Alcohol: 14%. 450 cases produced. Peak Drinking 2046 – 2054

Wine Director: Alejandro Vigil.