

# CATALPA

## WINES

### Catalpa Chardonnay 2016



<b>Winery</b>	Bodega Atamisque
<b>Variety - Blend</b>	100% Chardonnay
<b>Vintage</b>	2016
<b>Region</b>	Tupungato, Mendoza, Argentina
<b>Altitude</b>	4,430 ft.
<b>Wine Maker</b>	Philippe Caraguel

**90 pts** Robert Parker – 2016 Vintage

**92 pts** James Suckling – 2016 Vintage

**92 pts** Tim Atkin – 2016 Vintage

**92 pts** Patricio Tapia – 2016 Vintage

**92 pts** James Suckling – 2015 Vintage

**92 pts** Tim Atkin, UK – 2015 Vintage

### 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. Vibrant acidity and sharp mineral notes. Pair with any kind of 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 the tanks and is blended again with the oak-aged portion before bottling.