

	Retail	Savings
\$76.99	\$89.99	14%

2014 Catena Zapata 'Nicolás' product-notimed-pdf - Red Wine, Mendoza, Argentina - 97 JS | 95 WA: Argentina's Lafite Equivalent!!

Why We're Drinking It

It strikes me as being Argentina's equivalent of a great vintage of Lafite-Rothschild.
--Robert Parker

The inaugural 1997 vintage of this Cabernet Sauvignon and Malbec blend set a new standard of quality for wines from South America when it won a series of blind tastings against other prestigious cuvées from around the world. Nicolás Catena Zapata is made from a plant-by-plant selection of historic rows in the Catena Zapata vineyards.

The wine is made from over 200 separate microvinifications representing different rows, altitudes, and harvest times. The wine is aged in French oak barrels for 18 months. It is only produced in outstanding vintage years.

VARIETAL

Bordeaux Blend

APPELLATION

Mendoza, Argentina

ALCOHOL

13.50

SIZE

750ml

BLEND

Bordeaux Blend

AGING/COOPERAGE

French oak barrels for 24 months

The Story to Know

The Catena family's vision has been to uncover those magical places in each of the family's vineyards that offer the purest expression of the land. Farming these special lots manually, hand-tending each of the vines, has led to the identification of individual plants which consistently produce the most exceptional fruit. These Zapata vines have been physically marked with a red sash, ensuring the most demanding attention to detail in their care. Harvested separately in multiple passes through the vineyard, the grapes are then loaded by hand into French oak barrels for a long, cool fermentation with cap management being done by hand. Over 200 separate micro-fermentations are done, separated by different lots and harvest times.

The inaugural 1997 vintage of this Cabernet Sauvignon and Malbec blend set a new standard of quality for wines from South America when it won a series of blind tasting against First Growth Bordeaux and other prestigious cuvées from around the world.

In 2001 Nicolas introduced his now flagship wine Nicolas Catena Zapata to a series of blind tasting in London and in the US. He pitted his wine against First Growths and the world's other leading wines from around the world and Nicolas Catena Zapata came first or second in every tasting. In 2004, following on from this truly remarkable achievement, Nicolas Catena Zapata became the first Argentinian wine to receive 98 points from Robert Parker.

Reviews

97 Points James Suckling: *Very deep and dark with enormous concentration but also a lot of finesse. There's some toast and chocolate from oak, as well as great freshness. Stunning harmony and a very long finish that tells a totally fascinating story. A blend of 73% cabernet sauvignon and 27% malbec. Drink in 2020.*

95 Points Robert Parker: *Named after the winery's owner, the 2014 Nicolás Catena Zapata is a blend of Cabernet Sauvignon and Malbec that has been produced since 1997. They use grapes from Nicasia, Adrianna and La Pirámide vineyards, mixing grapes from Valle de Uco and Luján de Cuyo. The blend varies slightly with the year, and in 2014 it is 73% Cabernet and 27% Malbec. It fermented in 225- and 500-liter oak barrels and saw 24 months in barrique. It has developed aromas and feels polished while showing elegance and very classical proportions. 62,400 bottles produced. It was bottled in July 2016.*

94 Points Decanter: *Made with the fruit from three vineyards: La Pirámide in Agrelo, Adrianna in Gualtallary, and Nicasia in Altamira. It has a ripe nose of black cherry and dark chocolate, with fine-grained tannins on a mineral-drenched mid-palate and notes of cocoa nib and violets. An elegant finish.*

93 Points Vinous: *Bright, dark ruby-red. Reticent aromas of blackcurrant, blueberry, licorice and spicy oak are a bit less expressive than those of the 2015 bottling. Impressively rich, pliant and sweet but with excellent vinosity too. A bit more muscular than the 2015 version, as much saline as sweet, with its substantial tannins saturating the entire palate and building.*