



N.7 UCO MINERAL

HIGH ALTITUDE • LOW ALCOHOL

Created in honor of Elena Maza, Nicolás Catena's wife, for whom the family's first ever non-alcoholic wine was developed. She asked her daughter Laura Catena for a wine with low alcohol that was delicious, without sacrificing quality.

The *Catena Institute of Wine* was tasked by Laura Catena to carry out this creative project, combining sensory analysis knowledge, wine chemistry expertise, human panel data, and the best technology to make these wines.



MADE FROM THE
HIGHEST QUALITY
GRAPES

OUR PROCESS

1. GRAPES

Sourced from the highest quality Chardonnay grapes from the high-altitude mountain vineyards in the Uco Valley.

2. EARLY HARVEST

Grapes are picked the third week of January, while the fruit still has low sugar content so that we do not later reach high alcohol levels.

3. FERMENTATION

When the wine reaches 7% alcohol, fermentation is stopped with cold, resulting in a low-alcohol wine of a bright acidity that imparts freshness to the sparkling wine.



VINEYARD

The Chardonnay grapes are sourced from a special vineyard lot in the Uco Valley, where its shallow, calcareous soil yields a delicate yet sharp wine with lively acidity.

COLOR

Yellow with golden hues.

AROMAS

Mineral and elegant notes, accompanied by fresh aromas of apple and white peaches.

FLAVORS

Fresh green apple and citrus flavors laced with a vibrant mineral touch.

ADDITIONAL INFORMATION



For more information

