



# N.7 UCO STONES

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 the soil is deep and rich in river stones. The vines, with easy access to water and nutrients, yield fruit with optimal ripeness.

## COLOR

Yellow with golden tones.

## AROMAS

Fresh apple aromas, with a strong varietal character. Citrus notes and delicate white flowers that provide freshness and elegance.

## FLAVORS

Sweet entry of banana and vanilla flavors combined with tropical notes of pineapple.

## ADDITIONAL INFORMATION



For more information

