



## THE STORY

Ernesto Catena Vineyards was founded by Ernesto, a fourth generation winemaker of Italian descent who, having spent a part of his life working as a designer and being a fervent student of Renaissance humanism, sees it as his mission to transform everything in his wine world into art, from growing the grapes to making wine to selling it.

From the beginning, Ernesto searched for people with a strong creative drive to make sure that the right values stood at the core of the company. Teamwork is at the center of everything they do, from farming to winemaking and business decisions. They want their work to be fun, intense, and meaningful. They don't fear mistakes, but rather they want to learn from them because for them that's the only way to learn. They strive for perfection not only in their wines but also in the spirit with which they make them. To share a meal, to enjoy the fruits of their labor—these are the things that matter to them.

## CONSERVATION

Over the years, Ernesto and his team designed their biodynamic farm and vineyard as a sculpture to be gazed upon from the sky, similar to how the Mayas and the Incas designed their cities to be enjoyed by the Gods. Their vineyard is surrounded by natural flora and animals that help them achieve a state of harmony and equilibrium. They pay homage to the Sun in their Rose Garden, and to the Moon in their Vine Labyrinth with music and dancing.

## PHILOSOPHY

Ernesto sees the winery and vineyard as a home for an artist to create and commune with Nature; to be one with the poetic nature of life. To truly understand the magic, they invite you to come and visit the home of Ernesto, *poeta del vino*.



Water Reservoir



Ernesto in the Vineyards



@SIESTAENELTAHUAN



@domainealmanegra



@animalorganic



@PADRILLOS

~ BY ERNESTO CATENA ~

## SIESTA

The Incas would often bury offerings to the land so that it would remain healthy and fertile. Following this ancient tradition, every year we bury in our Vistaflares vineyard a few bottles of our best wines, hoping that while sleeping their endless “Siesta”, they will protect our vines, people, and harvest. Only biodynamically-certified grapes from the best lots of our Vistaflares vineyard that have been fermented in small tanks are used. The wine is later aged in French and American oak barrels for 14 months and then ages in bottle for another year. Intense, complex, and elegant, Siesta wines are our best effort to express the “varietal” personality, enhanced by the unique characteristics of the Vistaflares terroir.

## TAHUAN

Sometimes new, marvelous places produce strong sensations in our mind and body. Such was my good fortune when I first encountered the *Tahuantinsuyu*, the realm of the Inca culture. The Incas conquered most of the Andean tribes through commerce and religion, not war. In their quest for union they built a network of roads connecting all the Andean micro-cultures from Quito to Mendoza. It is on one such road that I once dreamed of honoring the culture of the Tahuantinsuyu which is the *quechua* expression for *The Four Lands United*. Tahan wines are 100% varietal from selected old vineyards at the foothills of the Andes Mountains. After fermenting in small tanks, they are aged in American and French oak barrels for no less than 8 months, and then aged in bottle until ready to be released. These wine best reflect how Mendoza’s unique terroir can influence the varietal personality.

## ALMA NEGRA

Alma Negra means *Black Soul* because the color of the wines made from the bonarda grape is deep and intense. The first wines made, which were all reds, had a real “black soul” when you saw them in the glass. Ernesto also wanted to create a wine about which little was known concerning the composition or technical details, so that the wine was judged solely on how the taster perceived it. When the line was launched in 2006, the wines were named *Misterio*, and the mask on the label was a symbol for a hidden identity or mystery.

## ÁNIMAL

Animal wines are all single varietal and 100% organic-certified. The wines are wild and raw. The grapes are from our vineyardas well as vineyards with which we work closely. In the process, we have helped our neighbors also obtain organic certifications. This not only helps us make beautiful wine, but it also builds a community passionate about protecting the soil of Mendoza.

Ernesto’s thoughts on going organic: “Going organic is the kind of thing many people warn you against in the wine industry. Because it’s hard, because it’s expensive, and because many consumers don’t appreciate it. Some are even quite suspicious of the theory itself. But once you go organic, things actually get easier because you don’t have to hide any pesticide bags. In fact, you want to walk through the vines everyday; you want to invite your kids to walk through the vines, and the whole grade school with them. And see the butterflies and the birds. And get your hand in the soil and smell all that fertility. But watch out for the worms, they’re everywhere! At the end of the day, you can look yourself in the mirror and say: ‘Grandpa, you’d be proud.’”

## PADRILLOS

Padrillos wines are inspired by Ernesto Catena’s passion for horses. He has more than 30, many of them from his own stud farm. All of his horses are his retired polo ponies that now enjoy life on his vineyards in Mendoza. Padrillos (stallions) expresses the wild spirit of Argentina’s true varietals.

