



95 POINTS

James Suckling, April 2021

94 POINTS

Vinous, November 2021

93 POINTS

Wine Advocate, March 2021

VINTAGE 2018

VARIETAL COMPOSITION

100% Malbec

AVG. VINEYARD ELEVATION

3,200 feet

AVG. AGE OF VINES 54 years

ALCOHOL 14.1%

CASES IMPORTED 200

SUGGESTED RETAIL PRICE \$125

UPC 835603001402

LUCA

NICO BY LUCA 2018

An iconic 100% old-vine Malbec from the 80-year old Rosas Vineyard in the Uco Valle

WINERY BACKGROUND: Luca was born out of Laura Catena's vision of creating a new breed of Argentine wines: small quantities, artisan quality, and true to their individual terroirs. She is a pioneer in Mendoza for working closely with small growers to grow very high-quality grapes from some of Argentina's best old-vine, low-yield, high elevation vineyards. Each varietal delivers power along with complexity and finesse. They are the ultimate expression of rigorous vineyard management, viticultural experimentation, strict irrigation controls, skilled winemaking, and a quest for quality at any cost.

Luca is named after Laura Catena's first son and it symbolizes her love for her family. The family crest that appears on the label belongs to her husband Dan McDermott's family.

All Luca wines are certified sustainable through Bodegas de Argentina.

VINEYARD & WINEMAKING DETAILS: The vineyards are located in Uco Valley: Altamira (Paganotto Vineyard) and La Consulta (Rosas Vineyard). The grapes are hand-harvested and aged for 24 months in 33% new French oak (500 liter barrels) and 67% in 2nd use French oak (500 liter barrels). All Luca wines are certified sustainable through Bodegas de Argentina

TASTING NOTES & FOOD PAIRING SUGGESTIONS: Deep, dark color—you could use it in an inkwell! Dense and concentrated but never loses its ability to exude the red and black fruits and spice that are the true expression of Malbec in Mendoza. This is a huge wine that is a blend of old-vine grapes from 2 of Mendoza's most respected growers, located in two different districts. Only 4 barrels produced. While you certainly could drink this now, it will improve considerably with 3-5 years in the bottle. If you do drink it now, decant a few hours before drinking. Try with meats such as beef, pork or chicken. Pairs well with aged cheeses.



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