



LUCA

MALBEC

The Philosophy

Laura Catena has a vision of creating a new breed of Argentine wines: small quantities, artisan quality, and true to their individual terroirs. She starts with some of Argentina's best fruit from low-yield, high elevation vineyards. State-of-the-art winemaking and oak aging (primarily French) elevate the wines to a quality level demanded by true wine connoisseurs. The final varietal blends deliver 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.

The Details

Vintage:	2001
Varietal Composition:	100% Malbec
Vineyard Locations:	La Consulta, Lunlunta
Avg. Vineyard Elev.:	2,850 feet
Avg. Age of Vines:	39 years
Rootstock:	Ungrafted
Harvest Method:	Hand-harvested
Oak Regimen:	12 months- 40% new French, 40% 2 nd -use French & 20% new American barriques
Fining:	None
Filtration:	None
Alcohol:	13.0%
pH:	3.65
T.A.	6.15
Total Case Production:	600 cases

Tasting Notes/Food Pairing Suggestions

Incredible color—could use in an inkwell. Loads of spicy red berry and black cherry fruit flavors and aromas. Beautifully density and structure with lots of fine tannins and incredible length. Will age well, but could be hard to keep your hands off of. Pairs well with foods such as venison or wild game, steak, pork, quail, all types of lamb, and medium-strong cheeses. A very flexible wine due to its concentration and balance.

About the Name/Label

Luca is named after Laura Catena's son. The family crest (the McDermott family) that appears in the label's background is that of Laura's husband, Dan. Laura is continually inspired by the synthesis of cultures in her own family, and this international inspiration infuses the style and quality of her wines.