



93 POINTS

James Suckling, November 2016

90 POINTS

The Wine Advocate, December 2016

VINTAGE 2014

VARIETAL COMPOSITION

50% Cabernet Sauvignon, 40% Malbec, 10% Cabernet Franc

AVG. VINEYARD ELEVATION

3,500 feet

AVG. AGE OF VINES 28 years

ALCOHOL 14.0%

CASES IMPORTED 1,100

SUGGESTED RETAIL PRICE \$41

UPC 835603001068

LUCA

BESO DE DANTE 2014

An homage to the original Bordeaux blend of Malbec and Cabernet, this powerful wine has gripping tannins and great freshness and length.

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.

VINEYARD & WINEMAKING DETAILS: The vineyards are located in the Uco Valley. The grapes are hand-harvested and aged 18 months in 50% new, 50% 2nd use French barrels.

TASTING NOTES & FOOD PAIRING SUGGESTIONS: Aromas of cassis with mint notes and oak. Medium-bodied and classically structured with good density. The Cabernet fruit melds seamlessly with the Malbec, creating a well-structured and balanced blend with moderate tannins and a lengthy finish. This blend will pair well with any Cab-friendly dishes such as steak, pork, lamb, and strong cheeses. It can handle any dish with cream or butter sauces.



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