



91 POINTS

James Suckling, June 2017

90 POINTS

Wine Enthusiast, December 2017

90 POINTS

Vinous, July 2017

VINTAGE 2016

VARIETAL COMPOSITION

100% Chardonnay

AVG. VINEYARD ELEVATION

5,000 feet

AVG. AGE OF VINES 24 years

ALCOHOL 14%

CASES IMPORTED 800

SUGGESTED RETAIL PRICE \$35

UPC 835603001075

LUCA

CHARDONNAY 2016

The perfect balance between a Burgundian and California-style Chardonnay from the high altitude "G Lot" in Gualtallary at 4,900 feet above sea level.

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 G-Lot vineyard is located in Gualtallary, in Tupungato in the Uco Valley. The wine is 80% barrel-fermented and 20% tank fermented at very low temperatures with 60% malolactic fermentation. It is aged 12 months in 20% new and 80% 1-year French barrels, aged sur lies.

TASTING NOTES & FOOD PAIRING SUGGESTIONS: Beautiful pale-gold color with enticing aromas of lemon crème, baking spices and some notes of dulce de leche. The aromas carry through to the palate, and are joined by hints of tropical fruit, spiced baked pear, and a stony/mineral flavor that creates a stylish wine that seems part New and part Old World. Pairs well with most fish, lobster, crab, chicken, and even many pork preparations. Particularly recommended with dishes using sautéed wild mushrooms or butter sauces. This wine will age well for years in a cellar.



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