



93 POINTS

James Suckling, June 2014

91 POINTS

Vinous, March 2014

91 POINTS

Wine Spectator, April 2014

VINTAGE 2012

VARIETAL COMPOSITION

100% Syrah

AVG. VINEYARD ELEVATION

3,500 feet

AVG. AGE OF VINES 40 years

ALCOHOL 14.0%

CASES IMPORTED 2,800

SUGGESTED RETAIL PRICE \$25

UPC 835603001105

LUCA

LABORDE DOUBLE SELECT SYRAH 2012

Over 50 years ago, viticulturist Luis Laborde created one of the world's only double massal selection vineyards by taking cuttings from the Rhone valley and doing a second selection in their new home in the Uco Valley.

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 vineyard is located in La Consulta (Uco Valley), and the grapes are aged 12 months in 50% new French & 50% 2nd use French barrels.

TASTING NOTES & FOOD PAIRING SUGGESTIONS: Beautiful deep purple color. The nose is like walking into a gentlemen's poker parlor: aromas of cigar, leather, and smoked meat fill the nose with hints of toasty oak, forest floor and baking spice. Well-structured tannins support big fruit flavors of blackberry jam, black spiced cherries, ground black pepper and just a hint of rhubarb. Nice, lingering finish. Pairs well with grilled or smoked meats such as beef, pork and lamb, and dishes prepared with mild cheese or wild mushrooms.



IMPORTED BY VINE CONNECTIONS



VineConnections.com