



93 POINTS

James Suckling, May 2015

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The Wine Advocate, May 2015

VINTAGE 2013

VARIETAL COMPOSITION

100% Malbec

AVG. VINEYARD ELEVATION

3,500 feet

AVG. AGE OF VINES 48 years

ALCOHOL 14.0%

CASES IMPORTED 7,000

SUGGESTED RETAIL PRICE \$35

UPC 835603001082

LUCA

MALBEC 2013

This Malbec has made Wine Spectator's Top 100 List twice for a reason — it is quintessentially expressive of Mendoza and impossible to replicate.

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 La Consulta and Gualtallary (Uco Valley). The grapes are hand-harvested and aged 14 months in 35% new French barrels and 65% 2nd use French barrels.

TASTING NOTES & FOOD PAIRING SUGGESTIONS: This is a great example of Mendoza Malbec. Incredible color — you could use it in an inkwell! Loads of spice and black cherry cola aromas with notes of cocoa. The berry flavors really pop on the palate as the wine has both good depth and very lively acidity that leads to an incredibly long finish. A bottom note of freshly brewed espresso keeps the mouth watering too. Pairs well with foods such as venison or wild game, steak, pork, quail, all types of lamb, and medium-strong cheeses.



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