

93 POINTS

The Wine Advocate, August 2015

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Vinous, March 2016

VINTAGE 2014

VARIETAL COMPOSITION 100% Malbec

AVG. VINEYARD ELEVATION 3,500 feet

AVG. AGE OF VINES 49 years

ALCOHOL 14.0%

CASES IMPORTED 7,000

SUGGESTED RETAIL PRICE \$35

UPC 835603001082

LUCA

MALBEC 2014

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: Spice and black cherry cola aromas with notes of cocoa. The berry flavors pop on the palate from its depth and lively acidity, finishing with hints of espresso. Pairs well with foods such as venison or wild game, steak, pork, quail, all types of lamb, and medium-strong cheeses.



