



91 POINTS

The Wine Advocate, August 2015

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James Suckling, May 2016

VINTAGE 2013

VARIETAL COMPOSITION

100% Pinot Noir

AVG. VINEYARD ELEVATION

5,000 feet

AVG. AGE OF VINES 19 years

ALCOHOL 14.0%

CASES IMPORTED 700

SUGGESTED RETAIL PRICE \$35

UPC 835603001099

LUCA

PINOT NOIR 2013

This wine's Burgundian style makes it one of Argentina's leading and highest-regarded Pinots.

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 Gualtallary (Tupungato). The grapes are hand-harvested and aged 12 months in 25% new French barrels and 75% 2nd use French barrels.

TASTING NOTES & FOOD PAIRING SUGGESTIONS: Beautiful garnet color with aromas of wild strawberries, saddle leather and cola root. A complex Pinot with notes of leather, spice, and cherry/raspberry confiture on the palate. Amazing aroma and finishes with an enjoyable Burgundian bent. Pairs well with foods such as lamb chops, grilled salmon, roasted duck or chicken, and game birds. Pinot lovers may just go ahead and drink it all by itself!



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