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LUCA Nico Malbec

G-LOT VINEYARD

 CATEGORY: Icon Wines


Pack Size: 3/750ml
UPC: 835603001402

OVERVIEW

Luca is Laura Catena's passion project to rescue old vines and produce wines that express the history and soul of Mendoza's century-old vineyards. She believes that "old vines are family" and strives to highlight the vigneron behind the wines and preserve the genetic diversity of Mendoza's historic vines. Luca purchases fruit from small growers, allowing these families to continue farming for another generation.

VINTAGE

RAINFALL: 8.6 inches/year. Drier than normal.

BLOOM: December 2, 2019

WEATHER: 2020 was very dry and warmer than normal during the summer but moved to normal temperatures during the fall. The grapes were picked one week earlier than normal.

HARVEST: April 20, 2020

GRAPES: Average Brix 24.6

SITE

The vineyard was planted in 2012 from ancient plants brought from the Rosas vineyard, planted in 1937.

ELEVATION: 5,000 ft.

SOILS: Well drained soils with a thin layer of sandy loamy soil and then limestone and gravel in depth.

VINES: 5,500 plants/ha

AVERAGE AGE OF VINES: 82 years

YIELDS: 4 tons per hectare

100% Malbec

G-Lot Vineyard

Gualtallary Alto, Uco Valley,
Mendoza, Argentina

14.2% Alc. by Vol.



96 pts - *Descorchados*

95 pts - *Vinous*

95 pts - *James Suckling*

93 pts - *Tim Atkin*

93 pts - *Wine Spectator*

92 pts - *Wine Advocate*

ARGENTINA

Mendoza Region Buenos Aires



TASTING NOTES

Deep, dark color—you could use it in an inkwell! Dense and concentrated but never loses its ability to exude the red and black fruits and spice that are the true expression of Malbec in Mendoza. This is a huge wine that is a blend of old-vine grapes from 2 of Mendoza's most respected growers, located in two different districts. Only 4 barrels produced. While you certainly could drink this now, it will improve considerably with 3-5 years in the bottle. If you do drink it now, decant a few hours before drinking.

PAIRING SUGGESTIONS

Try with meats such as beef, pork or chicken. Pairs well with aged cheeses.

WINEMAKING & TECHNICAL DATA

FERMENTATION: Fermented in 500 liter used French oak barrels (roller fermentors) for 10 days at 80-82°F using the native yeast coming with the fruit. There is no maceration after fermentation. The wines are directly moved to barrels to complete the malolactic fermentation.

AGING: Age for 20-24 months in new 500 liter French oak barrels. The barriques used are 500 liters from France.

PH: 3.63 | **TA:** 5.9

BOTTLING DATE: May 14, 2022