

20
22

LUCA Pinot Noir

 CATEGORY: Unexpected Reds



Pack Size: 12/750ml
UPC: 835603001099

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 vignerons 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. Average to low.

BLOOM: November 15th, 2021

WEATHER: 2022 is considered a cool and dry vintage. This area of Gualtallary was into Winkler index 2.

HARVEST: February 24, 2022

GRAPES: Average Brix 23.5

SITE

The G-Lot was planted in 1994 and defined a new terroir for Pinot Noir being the first extreme high altitude Pinot Noir vineyards planted in Mendoza.

ELEVATION: 5,000 ft.

SOILS: Rocky soils with dense calcareous sediments leading to mineral aromatics and optimal acidity.

VINES: 4,200 plants/ha

AVERAGE AGE OF VINES: 30 years

YIELDS: 7 tons per hectare

100% Pinot Noir

G-Lot Vineyard

**Gualtallary, Uco Valley,
Mendoza, Argentina**

13.4% Alc. by Vol.



94 pts - James Suckling

92 pts - Vinous

91 pts - Wine Enthusiast

91 pts - Descorchados

91 pts - Tim Atkin

ARGENTINA

Mendoza Region

Buenos Aires

Uco Valley

MENDOZA

TASTING NOTES

Beautiful garnet color with aromas of wild strawberries, saddle leather and cola root. A complex Pinot with notes of leather, spice, cherry and raspberry on the palate. Amazing aroma and finishes with an enjoyable Burgundian bent.

PAIRING SUGGESTIONS

Pairs well with foods such as lamb chops, grilled salmon, roasted duck or chicken, and game birds.

WINEMAKING & TECHNICAL DATA

FERMENTATION: Fermented in stainless steel tanks at 79°F for 10 days with native yeast. 20% whole cluster. After fermentation the wine is moved to barrels without extended macerations in the tank.

AGING: Aged in 20% new French barrels and 80% 2nd & 3rd use French barrels for one year. The barriques used are 225 liters from France.

PH: 3.5 | **TA:** 5.7

BOTTLING DATE: June 1, 2023