

20
23

LUCA Old Vine Malbec

CATEGORY: Quintessential Malbecs



Pack Size: 12/750ml
UPC: 835603001082

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: 9.4 inches/year. Average.

BLOOM: November 2022

WEATHER: 2023 is considered a cool and dry vintage. The vineyard areas were in Winkler index 3.

HARVEST: March 2023

GRAPES: Average Brix 23.8

SITE

Four different family growers are involved from different appellations in the Uco Valley. The vineyards are between 50 to 100 years old. All the grapes used in this Malbec were rooted pre-phylloxeric massal selections of Malbecs.

ELEVATION: 3,500 ft.

SOILS: Alluvial soils, the texture is mostly silty. Then limestone is found in depth and then a layer with huge rocks.

VINES: 5,500 plants/ha

AVERAGE AGE OF VINES: 55 years

YIELDS: 4.8 tons per hectare

100% Malbec

Paraje Altamira, Tupungato & La Consulta, Uco Valley, Mendoza, Argentina

13.5% Alc. by Vol.



96 pts - James Suckling

91 pts - Wine Advocate

91 pts - Wine Enthusiast



TASTING NOTES

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.

PAIRING SUGGESTIONS

Pairs well with foods such as venison or wild game, steak, pork, quail, all types of lamb, and medium-strong cheeses.

WINEMAKING & TECHNICAL DATA

FERMENTATION: Fermented in stainless steel during one week at 78-82°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: Aged for one year in 35% new French barrels and 65% 2nd use French barrels. The barriques used are 225 liters from France.

PH: 3.7 | **TA:** 5.8

BOTTLING DATE: June 2024