

**94 POINTS**Wine Enthusiast.

**94 POINTS** *Tim Atkin.* 

**93 POINTS** *Vinous, November 2021* 

92 POINTS

Wine Advocate, March 2021 **92 POINTS** 

James Suckling, April 2021

**VINTAGE 2019** 

## **VARIETAL COMPOSITION**

50% Cabernet Sauvignon, 40% Malbec, 10% Cabernet Franc

AVG. VINEYARD ELEVATION 3,500 feet

**AVG. AGE OF VINES 32 years** 

**ALCOHOL 14.1%** 

**CASES IMPORTED 1,100** 

**SUGGESTED RETAIL PRICE \$41** 

UPC 835603001068

## LUCA

## **BESO DE DANTE 2019**

An homage to the original Bordeaux blend of Malbec and Cabernet, this powerful wine has gripping tannins and great freshness and length.

WINERY BACKGROUND: 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. She replants her vineyards using massale selections from Mendoza's 100-year-old vineyards. The historic G-Lot parcels of Pinot Noir and Chardonnay in Gualtallary were planted over 30 years ago and are at the edge of where grapes can ripen in Mendoza, at nearly 5,000 feet elevation. Laura Catena is a 4th generation vintner, mother of three, author, ER doctor, and one of the wine industry's most prominent voices. In 2023, she was given the first "Old Vine Hero" award by The Old Vine Conference. Luis Reginato works beside Laura as Luca's winemaker and the Vineyard Director for Catena Zapata Family Vineyards. Luca has had 10 wines recognized as Top 100 Wine of the Year.

Luca is named after Laura's first son, who was born the same year the brand was founded.

VINEYARD & WINEMAKING DETAILS: The vineyards are located in the Uco Valley. The grapes are hand-harvested and aged 18 months in 50% new, 50% 2nd use French barrels. All Luca wines are certified sustainable through Bodegas de Argentina

TASTING NOTES & FOOD PAIRING SUGGESTIONS: Aromas of cassis with mint notes and oak. Medium-bodied and classically structured with good density. The Cabernet fruit melds seamlessly with the Malbec, creating a well-structured and balanced blend with moderate tannins and a lengthy finish. This blend will pair well with any Cab-friendly dishes such as steak, pork, lamb, and strong cheeses. It can handle any dish with cream or butter sauces.



