L U C A

LABORDE DOUBLE SELECT SYRAH 2019

Over 50 years ago, viticulturist Luis Laborde created one of the world's only double massal selection vineyards by taking cuttings from the Rhone valley and doing a second selection in their new home in the Uco Valley.

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.

All Luca wines are certified sustainable through Bodegas de Argentina.

VINEYARD & WINEMAKING DETAILS: The vineyard is located in La Consulta (Uco Valley), and the grapes are aged 12 months in 50% new French & 50% 2nd use French barrels. All Luca wines are certified sustainable through Bodegas de Argentina

TASTING NOTES & FOOD PAIRING SUGGESTIONS: Aromas of cigar, leather, and smoked meat fill the nose with hints of toasty oak, forest floorand baking spice. Well-structured tannins support big fruit flavors of blackberry jam, black spiced cherries, ground black pepper and just a hint of rhubarb. Pairs well with grilled or smoked meats such as beef, pork and lamb, and dishes prepared with mild cheese or wild mushrooms.

94 POINTS
James Suckling, March 2021

92 POINTS
Vinous, November 2021

VINTAGE 2019

VARIETAL COMPOSITION
100% Syrah

AVG. VINEYARD ELEVATION
3,500 feet

AVG. AGE OF VINES 45 years

ALCOHOL 14%

CASES IMPORTED 2,800

SUGGESTED RETAIL PRICE $25

UPC 835603001105