

93 POINTS *James Suckling, May 2022*

91 POINTS *Tim Atkin, 2022*

91 POINTS *Vinous,*

90 POINTS *Wine Enthusiast.*

90 POINTS

Wine Advocate.

VINTAGE 2020

VARIETAL COMPOSITION 100% Syrah

AVG. VINEYARD ELEVATION 3,500 feet

AVG. AGE OF VINES 46 years

ALCOHOL 14%

CASES IMPORTED 2,800

SUGGESTED RETAIL PRICE \$25

UPC 835603001105

LUCA

LABORDE DOUBLE

SELECT SYRAH 2020

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 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 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.

