

93 POINTS

Wine Spectator, November 2021

95 POINTS

James Suckling, April 2021

93 POINTS

Vinous, November 2021

92 POINTS

Wine Advocate, March 2021

VINTAGE 2019

VARIETAL COMPOSITION

100% Malbec

AVG. VINEYARD ELEVATION 3,500 feet

AVG. AGE OF VINES 53 years

ALCOHOL 14%

CASES IMPORTED 7,000

SUGGESTED RETAIL PRICE \$35

UPC 835603001082

LUCA

OLD VINE MALBEC 2019

Recently named #21 on Wine Spectator's Top 100 List for 2021. A quintessentially expressive of Mendoza and impossible to replicate.

Available Q1 of 2022.

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 Vineyards are located in La Consulta and Gualtallary (Uco Valley). The grapes are hand-harvested and aged 14 months in 35% new French barrels and 65% 2nd use French barrels. All Luca wines are certified sustainable through Bodegas de Argentina

TASTING NOTES & FOOD PAIRING SUGGESTIONS: 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. Pairs well with foods such as venison or wild game, steak, pork, quail, all types of lamb, and medium-strong cheeses.

