



94 POINTS

James Suckling, May 2022

93 POINTS

Vinous, August 2022

92+ POINTS

Wine Advocate, November 2022

91 POINTS

Wine Spectator,

90 POINTS

Wine Enthusiast,

VINTAGE 2021

VARIETAL COMPOSITION

100% Chardonnay

AVG. VINEYARD ELEVATION

5,000 feet

AVG. AGE OF VINES 29 years

ALCOHOL 14%

CASES IMPORTED 800

UPC 835603001075

LUCA

CHARDONNAY 2021

The perfect balance between a Burgundian and California-style Chardonnay from the famous "G-Lot" in Gualtallary, at an extreme 4,900 feet altitude. Widely considered among the very best premium Mendoza's white wines.

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 vigneron 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 G-Lot vineyard is located in Gualtallary, in Tupungato in the Uco Valley. The wine is 80% barrel-fermented and 20% tank fermented at very low temperatures with 60% malolactic fermentation. It is aged 12 months in 20% new and 80% 1-year French barrels, aged sur lies. All Luca wines are certified sustainable through Bodegas de Argentina.

TASTING NOTES & FOOD PAIRING SUGGESTIONS: Beautiful pale-gold color with enticing aromas of lemon crème, baking spices and some notes of dulce de leche. The aromas carry through to the palate, and are joined by hints of tropical fruit, spiced baked pear, and a stony/mineral flavor that creates a stylish wine that seems part New and part Old World. Pairs well with most fish, lobster, crab, chicken, and even many pork preparations. Particularly recommended with dishes using sautéed wild mushrooms or butter sauces. This wine will age well for years in a cellar.



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