



**93 POINTS**

*James Suckling, April 2021*

**91 POINTS**

*Wine Advocate, March 2021*

**90 POINTS**

*Wine & Spirits, October 2021*

**VINTAGE** 2019

**VARIETAL COMPOSITION**

100% Malbec

**AVG. VINEYARD ELEVATION**

3,600 feet

**AVG. AGE OF VINES** 18 years

**ALCOHOL** 14%

**CASES IMPORTED** 2,000

# LUCA

## MALBEC, PARAJE ALTAMIRA 2019

This Malbec is from the newly designated sub-appellation Paraje Altamira in the Uco Valley. Available exclusively at restaurants and wine bars.

**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.

**VINEYARD & WINEMAKING DETAILS:** The vineyards in Altamira (Uco Valley) are composed of shallow, rocky, alluvial soils that are irrigated by the Andes snowmelt. The grapes are hand-harvested and aged 12 months in 30% new French barrels and 70% 2nd use French barrels. All Luca wines are certified sustainable through Bodegas de Argentina.

**TASTING NOTES & FOOD PAIRING SUGGESTIONS:** Notes of black cherry and dark berry with hints of violet, vanilla, and mocha. Deep and dense on the palate with round tannins. This is a great expression of Malbec from the sunny days and cold nights of Altamira. Pairs well with steak, pork dishes, and chicken in rich sauces.



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