



**94 POINTS**

*James Suckling, February 2020*

**93 POINTS**

*Wine Advocate, March 2021*

**90 POINTS**

*Wine Enthusiast,*

**94 POINTS**

*Descorchados, December 2020*

**VINTAGE** 2019

**VARIETAL COMPOSITION**

100% Chardonnay

**AVG. VINEYARD ELEVATION**

5,000 feet

**AVG. AGE OF VINES** 27 years

**ALCOHOL** 14%

**CASES IMPORTED** 800

# LUCA

## CHARDONNAY 2019

The perfect balance between a Burgundian and California-style Chardonnay from the high altitude "G Lot" in Gualtallary at 4,900 feet above sea level.

**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 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.

**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.





#### TASTING NOTES

Beautiful pale-gold color with enticing aromas of lemon crème, baking spices and mineral long finished. The aromas carry through to the palate, and are joined by hints of white peach flavors and, spiced baked pear, a stony/mineral flavor that creates a stylish wine that seems part new and part Old World. Pairs well with most fish, crab, chicken, and even many pork preparations. Particularly recommended with dishes using sautéed wild mushrooms or butter sauces. This wine will age for years in a cellar.



ARTISANAL WINES BY *Laura Corona*

# LUCA

## CHARDONNAY 2019

#### History

*The G LOT, planted in 1992, was the first extreme high altitude Chardonnay planted in Mendoza (5000 feet elevation). Rocky soils with dense calcareous sediments. Mineral aromatics and optimal acidity.*

#### TECHNICAL FACTS

##### VINTAGE 2019

**VARIETAL COMPOSITION** 100% Chardonnay (85% barrel-fermented with indigenous yeast, 15% from tanks fermented at very low temperatures). 60% Malolactic fermentation

**VINEYARD LOCATIONS** Gualtallary, Tupungato

**AVG. VINEYARD ELEVATION** 5000 feet

##### PLANTED IN 1992

**OAK REGIMEN** 85% of the blend is aged in 25% new oak and 65% 2nd use oak barrels. Fermented at very low temperatures. 60% malolactic fermentation.

**ALCOHOL** 13.6%

pH 3.55

T.A. 5.7

**TOTAL CASE PRODUCTION** 3,000 (9 Lt Cases)

94  
pts.

JAMES SUCKLING.COM

94  
pts.

Tim  
Atkin

92  
pts.

vinous

90  
pts.

WINEENTHUSIAST