



L U C A

BESO DE DANTE

The Philosophy

Laura Catena has a vision of creating a new breed of Argentine wines: small quantities, artisan quality, and true to their individual terroirs. She starts with some of Argentina's best fruit from low-yield, high elevation vineyards. State-of-the-art winemaking and oak aging (primarily French) elevate the wines to a quality level demanded by true wine connoisseurs. The final varietal blends deliver 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.

The Details

Vintage:	2006
Varietal Composition:	20% Cabernet Sauvignon, 55% Malbec, 25% Petit verdot
Vineyard Locations:	Agrelo - Tupungato, Altamira - La Consulta, Vista Flores (Department-District)
Avg. Vineyard Elev.:	3,470 feet
Avg. Age of Vines:	20 years
Rootstock:	Ungrafted
Harvest Method:	Hand-harvested
Press Handling:	No press wine
Oak Regimen:	12 months in 70% new French and 30% 2 nd use French barriques
Fining:	None
Filtration:	None
Alcohol:	14.5 %
pH:	3.70
T.A.	5.36
Total Case Production:	500 cases (6-packs)

Tasting Notes/Food Pairing Suggestions

Aromas of toasty oak, cassis and smoke. Cascades of red and blackcurrant fruit on the palate. Medium-bodied, but with a succulent, mouthwatering effect. The Cabernet fruit keeps coming and coming. Well-structured and balanced with moderate tannins and a lengthy finish. A wine that combines real class with excitement. Pairs well with any Bordeaux or California Cabernet-friendly dishes such as steak, pork, lamb, and strong cheeses. Can handle any dish with cream or butter sauces.

About the Name/Label

Luca is named after Laura Catena's son, and Luca's new little brother's name is Dante. Beso de Dante means "Dante's Kiss", and conveys the magic that happens with the addition of Malbec to Cabernet Sauvignon—like the magic of a child's kiss.