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LUCA Beso de Dante

 CATEGORY: Icon Wines



Pack Size: 6/750ml
UPC: 835603001082

OVERVIEW

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.

VINTAGE

RAINFALL: 16.5 inches/year. Higher than normal.

BLOOM: November 27, 2020

WEATHER: 2021 had more rain during the summer that cooled temperatures. Summer showed higher max temperatures but lower minimum. The area was into Winkler index 3.

HARVEST: April 2, 2021

GRAPES: Average Brix 24

SITE

To make this complex blend, the grapes were sourced from different vineyards in different appellations. The Cabernet Franc comes from a vineyard owned by Laura Catena in the highest section of Gualtallary, located at higher than 5,000 feet elevation. The Cabernet Sauvignon is also harvested from the Gualtallary vineyard and from a 40 year old vineyard in La Consulta. The Malbec vineyard is 80-100 years old in Tupungato and La Consulta.

ELEVATION: 4000 ft.

SOILS: Well drained soils with a thin layer of sandy loamy soil and then limestone and gravel in depth.

VINES: 5,500 plants/ha

AVERAGE AGE OF VINES: 36 years

YIELDS: 4.5 tons per hectare

**50% Cabernet Sauvignon,
40% Malbec, 10% Cabernet Franc**

**Paraje Altamira, Tupungato
& La Consulta, Uco Valley,
Mendoza, Argentina**

13.5% Alc. by Vol.



96 pts TOP BEST RED BLENDS

Descorchados

94 pts - James Suckling

93 pts - Vinous

93 pts - Wine Advocate

93 pts - Wine Spectator

ARGENTINA

Mendoza
Region

Buenos Aires

Uco Valley

MENDOZA

TASTING NOTES

Aromas of cassis with mint notes and oak. Medium-bodied and classically structured with good density. The Cabernet fruit melds seamlessly with the Malbec, creating a well-structured and balanced blend with moderate tannins and a lengthy finish.

PAIRING SUGGESTIONS

This blend will pair well with any Cab-friendly dishes such as steak, pork, lamb, and strong cheeses. It can handle any dish with cream or butter sauces.

WINEMAKING & TECHNICAL DATA

FERMENTATION: Fermented in stainless steel for one week at 80-82°F using the native yeast coming with the fruit. There is no maceration after fermentation. The wine is directly moved to barrels to complete the malolactic fermentation.

AGING: Aged in 50% new and 50% 2nd use French barrels for 18 months. The barriques used are 225 liters from France.

PH: 3.7 | **TA:** 5.9

BOTTLING DATE: November 29, 2022