

20
22

LUCA Chardonnay

 CATEGORY: Crisp Whites & Rosé



Pack Size: 12/750ml
UPC: 835603001075

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 vignerons 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: 9 inches/year. Average-low.

BLOOM: November 13, 2021

WEATHER: 2022 is considered a cool and dry vintage. This area of Gualtallary was into Winkler index 2.

HARVEST: February 20, 2022

GRAPES: Average Brix 23.5

SITE

The G-Lot was the first extreme high altitude Chardonnay vineyard planted in Gualtallary located in Tupungato in the Uco Valley. The high elevation gives extra sunlight intensity and lower temperatures.

ELEVATION: 5,000 ft.

SOILS: Rocky soils with dense calcareous sediments leading to mineral aromatics and optimal acidity.

VINES: 4,200 plants/ha

AVERAGE AGE OF VINES: 30 years

YIELDS: 8 tons per hectare

100% Chardonnay

G-Lot Vineyard

**Gualtallary, Uco Valley,
Mendoza, Argentina**

13.5% Alc. by Vol.



94 pts - James Suckling

93 pts - Vinous

93 pts - Descorchados

92 pts - Tim Atkin

90 pts - Wine Enthusiast

ARGENTINA

Mendoza Region Buenos Aires



TASTING NOTES

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.

PAIRING SUGGESTIONS

Pairs well with foods such as venison or wild game, steak, pork, quail, all types of lamb, and medium-strPairs 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.

WINEMAKING & TECHNICAL DATA

FERMENTATION: Fermented at very low temperatures. 60% malolactic fermentation.

AGING: 85% is aged in 25% new oak and 75% 2nd use oak, during one year. 15% of the wine is kept in stainless steel without oak and without malolactic fermentation. The barriques used are 225 liters from France.

PH: 3.45 | **TA:** 5.9

BOTTLING DATE: May 15, 2023