



93 POINTS

Wine Spectator, May 2024

92 POINTS

Wine Enthusiast, January 2024

92 POINTS

Vinous, June 2023

92 POINTS

James Suckling, March 2023

91 POINTS

Wine Advocate, November 2022

VINTAGE 2021

VARIETAL COMPOSITION

100% Malbec

AVG. VINEYARD ELEVATION

3,600 feet

AVG. AGE OF VINES 20 years

ALCOHOL 14%

LUCA

MALBEC, PARAJE ALTAMIRA 2021

This limited edition Malbec imported for restaurants and wine bars is from the newly designated sub-appellation Parafe Altamira in the Uco Valley.

WINERY BACKGROUND: 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. She replants her vineyards using massale selections from Mendoza's 100-year-old vineyards. The historic G-Lot parcels of Pinot Noir and Chardonnay in Gualtallary were planted over 30 years ago and are at the edge of where grapes can ripen in Mendoza, at nearly 5,000 feet elevation. Laura Catena is a 4th generation vintner, mother of three, author, ER doctor, and one of the wine industry's most prominent voices. In 2023, she was given the first "Old Vine Hero" award by The Old Vine Conference. Luis Reginato works beside Laura as Luca's winemaker and the Vineyard Director for Catena Zapata Family Vineyards. Luca has had 10 wines recognized as Top 100 Wine of the Year.

Luca is named after Laura's first son, who was born the same year the brand was founded.

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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