Wine Spectator





LUCA MALBEC, PARAJE **ALTAMIRA**

CATEGORY: Quintessential Malbecs

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

WINEMAKING DETAILS

VARIETAL: 100% Malbec **ALCOHOL: 14 REGION:** Paraje Altamira (Uco Valley) **SIZE:** 12/750ml

AVG. ELEVATION: 3600 AVG. AGE OF VINES: 19

AGING: Aged 12 months in 30% new French oak & 70% 2nd use French oak.

HARVEST DETAILS: Hand-harvested from vineyards in Altamira (Uco Valley).

TERROIR: Vineyard soils composed of shallow, rocky, alluvial soils that are irrigated by the Andes snowmelt.

SUSTAINABILITY: All Luca wines are Certified Sustainable by the Bodegas de Argentina (BDA) sustainability code. Luca continuously practices sustainability by preserving old vines, supporting small family growers and pioneering in new growing regions in Argentina.

TASTING NOTES AND PAIRINGS

- Black cherry and dark berry notes with hints of violet, vanilla, and mocha.
- Round tannins & dense on the palate.
- Try with: steak, pork or chicken dishes in rich sauces.







WINERY OVERVIEW

Luca was born out of wine pioneer Laura Catena's vision of creating a new breed of Argentine wines: small quantities, artisan quality, and true to their individual terroirs. Laura works closely with small growers to grow high-quality grapes from some of Argentina's best old-vine, low-yield, high elevation vineyards. Each Luca wine is 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.