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POINTS  
James Suckling



# LUCA PINOT NOIR

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 CATEGORY: Unexpected Reds

*This wine's Burgundian style makes it one of Argentina's leading and highest-regarded Pinots.*

## WINEMAKING DETAILS

**VARIETAL:** 100% Pinot Noir

**PH:** 3.5

**REGION:** Gualtallary, Tupungato (Uco Valley)

**ALCOHOL:** 13.4

**AVG. ELEVATION:** 5000

**SIZE:** 12/750ml

**AVG. AGE OF VINES:** 26

**UPC:** 835603001099

**AGING:** 12 months in 20% new French barrels and 80% 2nd & 3rd use French barrels.

**HARVEST DETAILS:** Hand-harvested from vineyards in Gualtallary.

**TERROIR:** The G-Lot was planted in 1994 and defined a new terroir for Pinot Noir being the first extreme high altitude Pinot Noir vineyards planted in Mendoza.

**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

- Notes of wild strawberries, saddle leather & cola root.
- Medium body and packed with flavor.
- Try with: grilled salmon, roasted poultry or game birds.



## 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.