

94

POINTS
James Suckling

93

POINTS
Vinous

92+

POINTS
Wine Advocate

91

POINTS
Wine Spectator

90

POINTS
Wine Enthusiast

LUCA CHARDONNAY

20
21

CATEGORY: Crisp Whites & Rosé

The perfect balance between a Burgundian and California-style Chardonnay from the famous "G-Lot" in Gualtallary, at an extreme 4,900 feet altitude. Widely considered among the very best premium Mendoza's white wines.

WINEMAKING DETAILS

VARIETAL: 100% Chardonnay

PH: 3.45

REGION: Gualtallary, Tupungato (Uco Valley)

ALCOHOL: 13.5

AVG. ELEVATION: 5000

SIZE: 12/750ml

AVG. AGE OF VINES: 29

UPC: 835603001075

AGING: 85% is aged in 25% new oak and 65% 2nd use oak. Fermented at very low temperatures. 60% malolactic fermentation.

HARVEST DETAILS: The G-Lot was the first extreme high altitude Chardonnay vineyard planted in Gualtallary located in Tupungato in the Uco Valley.

TERROIR: The vineyard is comprised of rocky soils with dense calcareous sediments leading to mineral aromatics and optimal acidity.

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

- Aromas of lemon crème, baking spices and dulce de leche.
- A stylish white that is part new and part Old World.
- Try with: seafood, dishes with sautéed mushrooms or butter 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.

