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21

LUCA Malbec Paraje Altamira

 **CATEGORY:** Quintessential Malbecs



Pack Size: 12/750ml

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: 16.5 inches/year. Higher than normal.
BLOOM: November 24, 2020
WEATHER: In 2021 there was more rain during the summer that cooled the temperatures. The summer showed higher max temperatures but lower minimum. The area was in Winkler index 3.
HARVEST: March 21, 2021
GRAPES: Average Brix 24.5

SITE

Altamira is considered one of the top 5 regions for growing grapes in the Uco Valley. There is a wider difference between day and night temperatures with more than 330 days of sunshine per year. The sunshine combined with complex alluvial soil with glacial rocks, limestone and silty textured soils create a terroir specially outstanding for Malbecs and Cabernets.

ELEVATION: 3,600 ft.
SOILS: Alluvial soils with mostly silty texture and limestone in depth and a layer with large rocks.
VINES: 4,200 plants/ha
AVERAGE AGE OF VINES: 25 years
YIELDS: 6 tons per hectare

100% Malbec

Paraje Altamira, Uco Valley, Mendoza, Argentina

14% Alc. by Vol.



93 pts - Wine Spectator
92 pts BEST BUY
Wine Enthusiast
92 pts - Vinous
92 pts - James Suckling
91 pts - Wine Advocate

ARGENTINA



TASTING NOTES

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.

PAIRING SUGGESTIONS

Pairs well with steak, pork dishes, and chicken in rich sauces.

WINEMAKING & TECHNICAL DATA

FERMENTATION: Fermented in stainless steel tanks during one week at 78-82° F using the native yeast coming with the fruit. No maceration after fermentation. The wines move directly to barrels to complete the malolactic fermentation.

AGING: Aged for one year in 30% new French barrels and 70% 2nd use French barrels. The barriques used are 225 liters from France.

PH: 3.6 | **TA:** 5.6

BOTTLING DATE: June 10, 2022