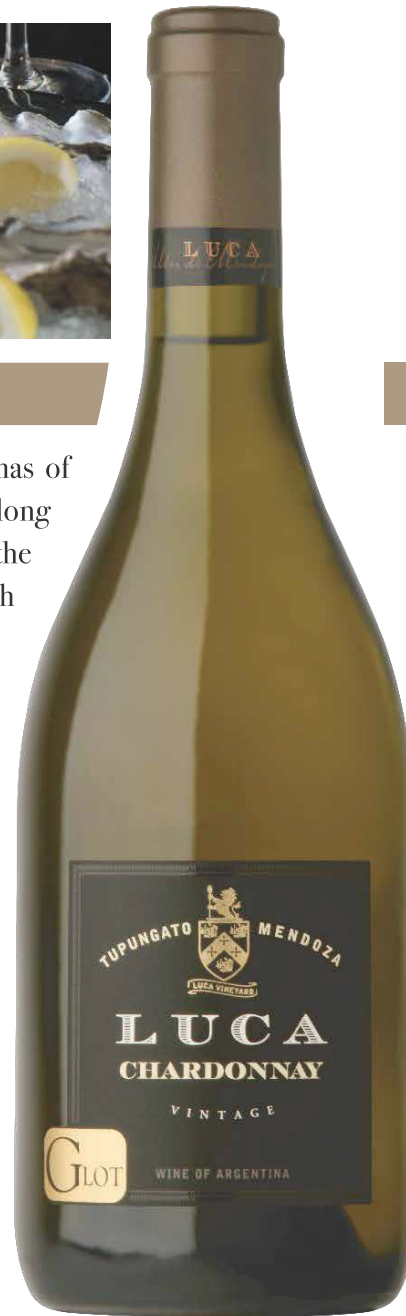




## TASTING NOTES

Beautiful pale-gold color with enticing aromas of lemon crème, baking spices and mineral long finished. The aromas carry through to the palate, and are joined by hints of white peach flavors and, spiced baked pear, a stony/mineral flavor that creates a stylish wine that seems part new and part Old World. Pairs well with most fish, crab, chicken, and even many pork preparations. Particularly recommended with dishes using sautéed wild mushrooms or butter sauces. This wine will age for years in a cellar.



ARTISANAL WINES BY *Laura Catena*

# LUCA

## CHARDONNAY 2020

## History

*The G LOT, planted in 1992, was the first extreme high altitude Chardonnay planted in Mendoza (5000 feet elevation). Rocky soils with dense calcareous sediments. Mineral aromatics and optimal acidity.*

## TECHNICAL FACTS

### VINTAGE 2020

**VARIETAL COMPOSITION** 100% Chardonnay (85% barrel-fermented with indigenous yeast, 15% from tanks fermented at very low temperatures). 60% Malolactic fermentation

**VINEYARD LOCATIONS** Gualtallary, Tupungato, Uco Valley

**AVG. VINEYARD ELEVATION** 5000 feet

### PLANTED IN 1992

**OAK REGIMEN** 85% is aged in 25% new oak and 65% 2nd use oak barrels. Fermented at very low temperatures. 60% malolactic Fermentation.

**ALCOHOL** 13.5%

**pH** 3,45

**T.A.** 6,1

**TOTAL CASE PRODUCTION** 3.500 (9 Lt Cases)

93  
pts.

**Tim  
Atkin** WINE

93  
pts.

**JAMES SUCKLING.COM** WINE

92  
pts.

**Robert Parker**  
WINE ADVOCATE

92  
pts.

**vinous**

91  
pts.

**Descor  
ChadOS**