

Noble Selection  
1370 Boulevard Rosemont  
Montréal, QC H2G 1V4  
(514) 989-9657



LUCA

## Laborde Double Select Syrah 2020

\$26.35

\* Suggested retail price



Sustainable

	Product code	10893877
	Agent	Noble Sélection
	Licensee price	\$22.92
	Format	12x750ml
	Listing type	SAQ Specialty by lot
	Status	Store Only
	Type of product	Still wine
	Country	Argentina
	Regulated designation	Geographical Indication (GI)
	Region	Mendoza
	Varietal(s)	Syrah 100 %
	Alcohol percentage	13.5%
	Colour	Red
	Sugar	Dry
	Sugar content	2.4
	Closure type	Cork
	Aging vessel type	French oak
	Length of aging	12 months
	Total acidity	5.5 g/l
	PH	3.7



### ABOUT THIS WINERY

Representing the "next generation" in a great wine dynasty is not easy, but Laura Catena is taking up the challenge. She is focused on a new breed of small quantity, artisan-quality wines true to their individual terroirs. Luca's wines start with some of Argentina's best old-vine grapes, while rigorous vineyard management and state-of-the-art winemaking techniques round-out the quality level sought out by top wine collectors and connoisseurs.

### TASTING NOTES

Beautiful deep purple color. Aromas of cigar, leather, and smoked meat fill the nose with hints of toasty oak, forest floor and baking spice. Sweet tannins support big fruit flavors of blackberry jam, black spiced cherries with a hint of rhubarb.

### PRODUCT NOTES

The Laborde Syrah vineyard was planted by a double massal selection of Syrah vines brought back from France's Rhone Valley over half century ago by renowned viticulturist, Luis Laborde.

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- 94 Points -  
Decanter

- 93 Points -  
James Suckling

