Mauricio Lorca belongs to a generation of winemakers which seeks to go beyond the familiar, to be in the vanguard with constant innovation. He has benefitted from experience at important Argentine wineries; he is consultant to several wine projects; he has developed his own Lorca brand and is the principal winemaker for Enrique Foster wines where, in addition, he is a partner in the Foster Lorca winery. Mauricio is a pioneer in the production of unoaked premium wines. Mauricio was previously the winemaker at Finca La Celia, Catena, and Luigi Bosca.

2013 Lorca Fantasía Malbec
A great idea that makes sense

Vineyard Site:
- 3,445 feet above sea level. High vertical vine training of high density, 6,850 plants per hectare.
- Produces only 2 bottles per plant.

Vinification:
- 30% sees oak, 70% is pure fruit

Tasting Notes:
- Intense purplish red. Spiced, reminiscent of fresh cherry with a subtle touch of oak.
- Young and very fruity with balanced acidity.

Serving Suggestions:
- Ideal wine to accompany seasoned white meat, red meat and food with creamy and dairy sauces.
- Excellent partner for chocolate.

The Winery
- Our winery is located in Perdriel, Lujan de Cuyo, some 30 minutes from the city of Mendoza, in the heart of the most important wine tourist area of Mendoza.
- The winery boasts the latest technology in the production of wines of the highest quality: small-capacity stainless steel tanks and cement deposits, each with independent temperature controls, enabling a specific and detailed monitoring of each one of our wines.
- Ageing takes place in barrels of French and American oak.

Our Vineyards
- The three vineyards which provide the grapes for Foster Lorca wines are located in the prestigious Valle de Uco, 100 kilometers (70 miles) south of the center of Mendoza.
- Valle de Uco is considered around the world a prime grape-growing region due to its natural qualities. It lies 3000 to 4000 feet above sea level; it enjoys night time temperatures some 70º F.
- Careful vineyard management and extensive green harvesting are applied, seeking to produce only enough grapes per vine for one or two bottles.
- The reduced number of grapes benefit from the concentration of tannins and vitality of the vines until the indicated time for harvest.
- Drip irrigation is installed, using water from the snow melt of the Andes, thus contributing natural nutrients and minerals to the soil and, ultimately, to the wines.

Sustainability
- Our wines are inspired from nature and coincide with our interest for environmental care.
- Using the process of sexual confusion, we use pheromones to reduce the need for pesticides thereby avoiding the impact of toxins in the wine.