



GRUPO FOSTER LORCA

(CARRODILLA, LUJAN DE CUYO, MENDOZA PROVINCE)

www.bodegafoster.com



Enrique Foster and his partner and winemaker, Mauricio Lorca, have built a state-of-the-art winery where all Foster Lorca wines are produced. The winery is located in Perdriel, Lujan de Cuyo where, since 2008, Mauricio and a dedicated team of professionals have been producing premium wines for all the Foster and Lorca labels.



MAURICIO
LORCA

The winery has been designed to produce Argentinean wines of great character with the guiding principle of producing wines that reflect Argentine terroir, emphasizing those qualities which are unobtainable in other parts of the world.

The Foster Lorca winery is the proof that one can always exceed an objective by innovating, dreaming, learning and being always in movement. It is the result of a passion for wine and the conviction that the best union is achieved by sharing what we most enjoy with those we most love and care for.

Reserva Malbec 2014

CSPC# 720016

750mlx12

14.4% alc./vol.

Chemical Analysis	Acidity: 4.91 g/l	pH: 3.70	Residual Sugar: <1.8 g/l
Grape Variety	100% Malbec		
Vineyards	Average age of the vines is more than 60 years.		
Harvest	Grapes are hand harvested in small plastic boxes of 18 kg (40lb) during the last week of March and the first week of April. The average vineyard production is 3.5 tons per acre/8.5 tons per hectare.		
Winemaker	Mauricio Lorca		
Vinification/ Maturation	After a rigorous selection, the grapes were fermented at 24°C for 8 days in small, temperature-controlled stainless-steel tanks. As a final point, this wine was aged in our underground cellars for 12 months in French (90%) and American (10%) oak barrels, and 12 months in the bottle.		
Tasting Notes	This is a huge wine. It is deep red violet with dark fruit aromas, firm structure, full-bodied, long finish.		
Serve with	Pairs well with pasta and red meats.		
Production	150,000 bottles produced.		
Scores/Awards	93 points - Patricia Tapia, Descorchados Wine Guide, Chile - 2018		



Firmado 2014

CSPC# 726360

750mlx6

14.50% alc./vol.

Grape Variety	100% Malbec
Winemaker	Mauricio Lorca
Vineyards	Malbec grapes, hand harvested and specially selected from our old vineyards (1,919 and 1,966) located in Mayor Drummond and Las Compuertas, Luján de Cuyo, Mendoza, at 900 and 1,060 mts above sea level. To achieve an ideal concentration of aromas and tannins, the production has been reduced to only 50 quintals per hectare.
Harvest	Highly selected grapes, the best of the year, from our old vines with restricted production not exceeding 1kg per vine.
Vinification/ Maturation	Hand selection in winery. Alcoholic fermentation in French oak casks of 2500 liters, at 25°C for 7 days with selected yeasts. Maceration post fermentation for two weeks. Malolactic fermentation in barrels. Processed by gravity flow. Finally, this wine was aged in our underground cellars for 18 months in new French oak barrels, and 12 months in the bottle. This is an unfiltered wine.
Tasting Notes	Deep red color. Complex nose with red fruits, spice aromas & an elegant touch of oak.
Serve with	Excellent with cheeses, pasta and roast or grilled meats. Serve between 14°C-16°C.



Lorca Inspirado Red Blend 2013

CSPC# 826656

750mlx6

14.5% alc./vol.

Grape Variety	Malbec, Syrah, Petit Verdot, Cabernet Sauvignon, Cabernet Franc
Winemaker	Mauricio Lorca
Vineyards	Vista Flores, Uco Valley, Mendoza. Elevation at 1050m above sea level (3400 feet). Only 6,850 plants per hectare (2,600 per acre) with highly limited production of 6,500 bottles.
Harvest	Each cluster is hand selected. Only the highest quality grapes are used in the production of this wine.
Vinification/ Maturation	Fermentation takes place in 500 litre French and American oak barrels, followed by 18 months ageing in new French (85%) and American (15%) oak barrels.
Tasting Notes	Deep red colour, almost black. On the nose, complex, elegant and intense. Black fruits and spices combine with chocolate and vanilla, provided by its long ageing in barrels. Excellent body. Sweet and full in the mouth. Elegant, balanced, with round tannins. Long and persistent finish.
Serve with	Excellent with goat and sheep cheeses. Also great with grilled, spiced and smoked meats, curries and spicy foods, sauces with fruits, pepper and mushrooms. It also goes well with chocolate desserts and quince with mascarpone. Serve between 14°C -16°C
Scores/Awards	91 points - Luis Gutiérrez, Wine Advocate #245 - October 31, 2019
Reviews	<i>"There is also a 2013 Mauricio Lorca Inspirado Cabernet Franc, following the trend for Cabernet Franc in Argentina. There are spice and savory notes, reminiscent more of the time in barrel than the varietal, quite aromatic and showy, expressive and clean. The palate is medium-bodied and has fine-grained tannins. This was produced with grapes from Vista Flores in the Valle de Uco. 2,000 bottles were filled in April 2015."</i> - LG, Wine Advocate



Lorca Fantasia Sparkling Extra Brut NV

CSPC# 739651

750mlx6

12.4% alc./vol.

SOLD OUT

Chemical Analysis	Acidity: 5.77 g/l	pH: 3.30	Residual Sugar: 6.94 g/l
Grape Variety	Chardonnay & Viognier		
Harvest	Hand harvested in plastic boxes of 18 kg., last week of January. High vertical vine training of high density, 6850 plants per hectare.		
Tasting Notes	Greenish-yellow color. Very expressive. In the mouth is fruity with delicate bubbles. There is presence of tropical fruits such as pears and apples. Smooth and elegant on the finish.		
Serve with	An ideal wine to serve with fish, seafood, poultry, veal or fish and rice due to its freshness. Also goes great with pasta and cream sauce; or serve with rich desserts. Best served at 8 degrees C.		
Scores/Awards	15.5 points - Jancis Robinson, JancisRobinson.com - May 11, 2010 89 points - Tom Firth, Wine Access - December 20, 2012		
Reviews	<i>"Elegant sparkling wine with a fresh fruity character, made from purely white grapes - Chardonnay and Chenin Blanc. Intense taste with aromas of citric fruits and white peach. Very fine perlage. Excellent value."</i> - ML, Winemaker <i>"Fine and fresh. Some autolysis on the nose, then fairly simple on the palate. Neat and tidy but not much depth."</i> - JR, JancisRobinson.com <i>"This is quite dark in colour for sparkling wine, with deep yellow-gold tones. The nose is rife with honey, lemon, mango, graham cracker and mineral aromas. A blend of chardonnay and chenin blanc, the palate shows a little wool and other flavours in line with the nose. There's a nice creaminess to the finish. This should be perfect with oysters or a variety of finger foods."</i> - TF, Wine Access		



"LOIS" Sparkling Malbec NV

CSPC# 739654

750mlx6

10.2% alc./vol.

SOLD OUT

Chemical Analysis	Acidity: 7.50 g/l	pH: 0.30	Residual Sugar: 6.9 g/l
Grape Variety	100% Malbec		
Vineyards	Average age of the vines is more than 30 years.		
Harvest	Grapes are hand harvested in small plastic boxes of 18 kg during the last week of February. 8800lbs per acre.		
Winemaker	Mauricio Lorca		
Vinification/	Made using traditional Charmat method, this wine was left <i>sur lie</i> for six months.		
Maturation	Alcoholic fermentation at 16° C for 15 days.		
Tasting Notes	Totally satisfying sparkling wine, combining a complex style with freshness redolent of cherries bursting from the tiny bubbles.		
Serve with	Great with turkey on any occasion.		
Production	10,000 bottles produced.		
Cellaring	A gentle acidity suggests that LOIS can be aged 2-3 years.		
Scores/Awards	87 points - Patricia Tapia, Descorchados Wine Guide, Chile - 2018 15 points - Jancis Robinson, JancisRobinson.com - June 18, 2009		
Reviews	<i>"Pale rose red. Not much nose. Fizzy and fairly simple. Lots of acid on the finish."</i> - JR, JancisRobinson.com		



'PINK' Rose Malbec 2019

CSPC# 736218

750mlx12

12.0% alc./vol.

SOLD OUT

Grape Variety	100% Malbec
Winemaker	Mauricio Lorca
Vineyards	Average age of the vines is more than 30 years. Enrique Foster 'PINK' Rosado, unlike French or Spanish rose made from Grenache grapes, is 100% from Malbec grapes grown in our vineyard in Mendoza, Argentina
Harvest	This 100% Malbec dry rose was hand harvested in small plastic boxes of 18 kg in the second week of March. The average vineyard production is 10 tons per hectare, 4.1 tons per acre.
Vinification/	Alcoholic at 16° C for 15 days in stainless steel fermenters.
Tasting Notes	Light-red color with violet tones. PINK has a unique character: refreshing summer fruits such as cherries, with a floral touch of violets. Good body, smooth and elegant with a sweet aftertaste.
Serve with	Chill well before drinking, at about 8°C. Great aperitif wine. Serve with baked ham, grilled or sautéed pork chops, barbecued pork ribs, pork roast with applesauce, pork tenderloin, grilled or sautéed veal chops, veal roasted, veal scaloppini. Also pairs well with fish in mild sauces and Asian cuisine.
Cellaring	To be drunk young.



'IQUE' Malbec 2019

CSPC# 720015

750mlx12

14.0% alc./vol.

SOLD OUT

Grape Variety	100% Malbec
Vineyards	Average age of the vines is more than 30 years.
Harvest	Grapes are hand harvested in small plastic boxes of 18 kg during the second and third & fourth week of March. The average vineyard production is 12 tons per hectare.
Winemaker	Mauricio Lorca
Vinification/	Natural malolactic fermentation. Alcoholic fermentation takes place at 24°C for 8 days.
Maturation	10% aged in oak. 90% unoaked.
Tasting Notes	Young, fresh and fruity wine. Intense purplish red colour. Spicy with undertones of fresh red berries. Good body and smooth tannins.
Serve with	Ideal to accompany seasoned poultry, veal or fish, BBQ red meat and food with creamy sauces. Excellent with pasta, and also great with chocolate. Serve between 14°C-16°C.
Cellaring	This wine is composed of 100% Malbec grapes selected from our vineyards located in Lujan de Cuyo and Medrano, Mendoza, 900mts and 800mts above sea level. To be drunk young. We attempt to release Ique in the same year as we harvest the grapes used for it, as we intend it to be a fresh, young, slightly oaked wine which will improve slightly with age but is not meant to be laid down.
Scores/Awards	91 points - James Suckling, JamesSuckling.com - 2020
Reviews	<i>"This is nicely complex with purple fruit and fresh flowers. Medium body, creamy tannins and a light chocolate and berry aftertaste. Drink and enjoy."</i> - JS, JamesSuckling.com



Los Barrancos Malbec 2017

CSPC# 826655

750mlx12

14.0% alc./vol.

SOLD OUT

Grape Variety	100% Malbec
Winemaker	Mauricio Lorca
Vineyards	Vista Flores, Uco Valley, Mendoza. Elevation at 1050m above sea level (3400 feet). Homogenous terroir, deep and permeable, consisting of sandy loam soil with river stones or gravel found at 2 metres deep (6 feet).
Harvest	Grapes are hand harvested in small plastic boxes of 18 kg (40lb) during the last week of March and the first week of April. Limited production, one bottle per plant.
Vinification/ Maturation	After a rigorous selection, the grapes were fermented at 24°C for 8 days in small, temperature-controlled stainless-steel tanks. As a final point, this wine was aged in our underground cellars for 12 months in French and American oak barrels, and then stored in our cellars for 12 months in the bottle.
Tasting Notes	The colour is a deep violet red. Floral aromas are predominant, with a hint of menthol. Sweet on the palate at the beginning, long and full finish.
Serve with	Excellent with pasta and red meats. Serve between 14°C -16°C



Limited Edition Malbec 2009

CSPC# 720017

750mlx6

14.9% alc./vol.

SOLD OUT

Chemical Analysis	Acidity: 5.21 g/l	pH: 3.70	Residual Sugar: <1.8 g/l
Grape Variety	100% Malbec		
Vineyards	As the name implies, this is not a mass production wine. The fruit is selected from the best vines and plots across all of the vineyards, with 73-year-old, low yielding vines used as a minimum, with some topping 100 years of age.		
Harvest	Highly selected grapes from our old vines with restricted production of 2.2. tons per acre (2.2 pounds per vine). Grapes are hand harvested in small plastic boxes of 18 kg during the last week of March.		
Winemaker	Mauricio Lorca		
Vinification/ Maturation	Alcoholic fermentation at 24° C for 8 days. Natural malolactic fermentation. Following a rigorous selection, the grapes were crushed, then fermented for 8 days in small, temperature-controlled stainless-steel tanks. Finally, this wine was aged in our underground cellar for 18 months in new French oak barrels, and 18 months in the bottle.		
Tasting Notes	Deep ruby with violet reflections, intense cherry, blackberry, and spice aroma, well-balanced, full bodied, soft elegant tannins, long-lasting finish. Delicious with rich spiced dishes, strong cheeses, roast or grilled meats, tuna, salmon and chocolate. Deep ruby with violet reflections, intense cherry, blackberry, and spice aroma, well-balanced, full bodied, soft elegant tannins, long-lasting finish.		
Serve with	Delicious with rich spiced dishes, strong cheeses, roast or grilled meats, tuna, salmon and chocolate.		
Production	26,872 bottles produced.		
Scores/Awards	87+ points - Stephen Tanzer, <i>Vinous</i> - 2014 (score only)		



Lunlunta Malbec 2010

CSPC# 726359

750mlx12

14.1% alc./vol.

SOLD OUT

Chemical Analysis	Acidity: 5.43 g/l	pH: 3.62	Residual Sugar: <1.80 g/l
Grape Variety	100% Malbec		
Vineyards	Average age of the vines is more than 70 years from vineyards located in Lunlunta, Lujan de Cuyo, Mendoza, at 900m above sea level. To achieve an ideal concentration of aromas and tannins, production has been reduced to only 8.5 tons per hectare.		
Harvest	This wine is made from 100% Malbec grapes, hand-harvested in small plastic boxes of 18kgs during the last week of March.		
Winemaker	Mauricio Lorca		
Vinification/ Maturation	Following manual selection, alcoholic fermentation takes place during 8 days in small stainless-steel tanks with controlled temperatures of 24° C. Natural malolactic fermentation. Finally, the wine is aged for 12 months in French oak barrels and for 12 months in the bottle in our underground cellar.		
Tasting Notes	Intense red with violet hints in color, in the nose fresh red fruits and spiced aromas are highlighted. In the mouth, it's elegant with excellent body and persistent end.		
Serve with	Ideal to pair with unsweetened chocolate, pasta, tuna and meat.		
Production	9,000 bottles produced.		

