

Luigi Bosca

Luigi Bosca | Malbec 2013

Luigi Bosca Malbec 2013 is of an intense ruby red color, with aromas of coffee beans, vanilla, tobacco, ripe red fruit and some spiced notes. Well-structured, with an

ample volume in the mouth, soft and sweet tannins and a balanced acidity that makes it pleasant to drink. Fruity, very elegant finish.



TECHNICAL SHEET

Vineyard:

Finca La Linda, Vistalba, Luján de Cuyo, Mendoza.

Age of the vineyard:

50 years.

Altitude:

960 meters.

Agronomists:

Engineer Alberto Arizu Sr / Engineer Juan Sola.

Yield per hectare:

7000 kg/ha, 49 hl/ha.

Variety:

Malbec 100%.

Ageing in barrels:

12 months.

Winemakers:

José Irrera / Vicente Garzia.

Winemaking:

Handpicking, selection of clusters, destemming and manual grain selection. Fermentation is conducted in stainless-steel tanks at a controlled temperature of 28°C with selected yeasts. After the alcoholic fermentation is completed, the wine is transferred to new and second-use French oak casks where it rests for 12 months. Lightly filtered while bottled.

SUGGESTIONS

Ageing potential:

8 years.

Recommended wine serving temperature:

Between 16°C to 18°C.

Recommended pairings:

A perfect match for grilled or roasted red meat, deer and hard cheese.

TECHNICAL DATA

Alcohol: 14°

PH: 3.60

Total acidity: 5.10 g/l

Residual sugar: 2.59 g/l

