

# Luigi Bosca

## Luigi Bosca | Pinot Noir 2014

Luigi Bosca Pinot Noir is a ruby red wine with some violet hints, and red fruit aromas reminiscent of strawberries. Additionally, ageing in casks lend this varietal some coffee

and chocolate notes that are well balanced and harmonious. Medium-bodied, with soft texture and well-adjusted acidity that are combined to make it a fresh and elegant red wine.



### TECHNICAL SHEET

**Vineyard:**

Finca El Paraíso, El Paraíso, Maipú, Mendoza.

**Age of the vineyard:**

45 years.

**Altitude:**

780 meters.

**Agronomists:**

Engineer Alberto Arizu Sr / Engineer Juan Sola.

**Yield per hectare:**

7000 kg/ha, 49 hl/ha.

**Variety:**

Pinot Noir 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, part of the wine is transferred to new French oak casks, and the other part to second-use casks where it rests for 12 months. Lightly filtered while bottled.

**SUGGESTIONS**

**Ageing potential:**

5 years.

**Recommended wine serving temperature:**

Between 18°C to 20°C.

**Recommended pairings:**

A perfect match for white small game hunt meat, such as partridges and quails, and soft cheese.

**TECHNICAL DATA**

**Alcohol:** 13.10°

**PH:** 3.60

**Total acidity:** 5.46 g/l

**Residual sugar:** 3.19 g/l

