

Luigi Bosca

Luigi Bosca | Cabernet Sauvignon 2013

Luigi Bosca Cabernet Sauvignon is a bright ruby red wine, with a nose of red and black fruit and cassis aromas, and finely spiced, tobacco and chocolate notes.

Well-structured and full-bodied in the mouth, its flavors confirm every fruity contribution perceived in the nose, combined with some salt and undergrowth notes.



TECHNICAL SHEET

Vineyard:

Finca El Paraíso, El Paraíso, Maipú, Mendoza.

Age of the vineyard:

50 years.

Altitude:

780 meters.

Agronomists:

Engineer Alberto Arizu Sr / Engineer Juan Sola.

Yield per hectare:

7000 kg/ha, 49 hl/ha.

Variety:

Cabernet Sauvignon 100%.

Ageing in barrels:

14 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 French oak casks where it rests for 14 months. Lightly filtered and bottled.

SUGGESTIONS

Ageing potential:

10 years.

Recommended wine serving temperature:

Between 18°C to 20°C.

Recommended pairings:

A perfect match for grilled red and big game hunt meat such as deer and wild boar. It goes perfectly well with hard cheese, and any preparation with mushrooms.

TECHNICAL DATA

Alcohol: 13.70°

PH: 3.70

Total acidity: 5.81 g/l

Residual sugar: 3.75 g/l

