

F I N C A
LOS NOBLES
Luigi Bosca

Finca Los Nobles Luigi Bosca | Cabernet Bouchet 2010

A wine line that pays tribute to the terroir where the grapes come from, Finca Los Nobles is the expression of our affective heritage. For more than ninety years, a unique event has been taking place at our Luján de Cuyo vineyard estate: the natural intertwining of different varieties that makes these wines unrepeatable.

Finca Los Nobles Luigi Bosca Cabernet Bouchet is a strong and full-bodied wine, unique and very complex. Its aromas are expressive, with cassis and green pepper notes that once served, they can be breathed in the glass after some minutes. It is very compact and without edges in the palate, with all its elements balanced: tannins, acidity, volume and concentration. It is round, extremely elegant and with a long finish.

TECHNICAL SHEET

Vineyard:

Finca Los Nobles, Las Compuertas, Luján de Cuyo, Mendoza.

Age of the vineyard:

90 years.

Altitude:

1,050 meters.

Variety:

Cabernet Sauvignon (predominant) and Cabernet Franc (mixed at the vineyard).

Agronomists:

Engineer Alberto Arizu Sr / Engineer Juan Sola.

Description of the terroir:

Climate:

Continental climate, with a wide range of temperature between day and night, and distinct seasons which contribute to good plant growth. The altitude and its microclimate are ideal for the grapes since they provide a unique character. Good luminosity with many sun hours.

Soil and vine:

A characteristic that makes this wine unique is that it is the result of a natural blend at the vineyard of old vines of Cabernet Sauvignon and Cabernet Franc. The sector of the vineyard where the grapes are taken from is sandy-loam, with stones from regular size at half depth. No chemical herbicides are used at the vineyard, and biodynamic practices are used for its care and treatment.

Yield per hectare:

4,000 kg/ha, 28 hl/ha.



