

Luigi Bosca

Luigi Bosca | De Sangre 2013

Luigi Bosca De Sangre is a garnet red wine with violet hues. Its aromas are reminiscent of ripe black fruit, eucalyptus, jams and marmalades, with the addition of a subtle mix of

spices that combines very well with the vanilla notes contributed by its ageing in casks. It is a vigorous blend of great intensity, long in the mouth, with a velvety texture.



TECHNICAL SHEET

Vineyard:

Finca Los Nobles, Las Compuertas, Luján de Cuyo, Mendoza, and Finca El Paraíso, El Paraíso, Maipú, Mendoza.

Age of the vineyard:

90 years, 30 years.

Altitude:

1050 meters, 960 meters.

Agonomists:

Engineer Alberto Arizu Sr / Engineer Juan Sola.

Yield per hectare:

7000 kg/ha, 49 hl/ha.

Variety:

Cabernet Sauvignon 85%, Syrah 8%, Merlot 7%.

Ageing in barrels:

50% of the three varieties is aged between 12 to 14 months in oak barrels.

Winemakers:

José Irrera / Vicente Garzia.

Winemaking:

The three varieties are vinified separately in exactly the same way. The grapes are hand-picked in boxes from 18 to 20 kilograms, clusters are selected, then they are destemmed and after that the best grains are chosen. The must is macerated in cold for 5 to 7 days at a temperature from 10°C to 15°C. Then it is fermented with selected yeast in stainless-steel tanks with a capacity of 15,000 liters, with extraction works such as delestage and pressings. Once fermentation is finished, 50% of the three varieties is aged in oak barrels where their malolactic fermentation occurs and it is matured between 12 and 14 months. After completing the ageing process, the final blend is done, after that they are stabilized, filtered and bottled. It is stored in the winery for at least a year before putting them in the market.

SUGGESTIONS

Ageing potential:

10 years.

Recommended wine serving temperature:

Between 18°C to 20°C.

Recommended pairings:

Ideal to match with tasteful dishes such as lamb stew, chickens with plenty of spices and pasta with Bolognese sauce.

TECHNICAL DATA

Alcohol: 14.20°

PH: 3.60

Total acidity: 5.39 g/l

Residual sugar: 3.27 g/l

