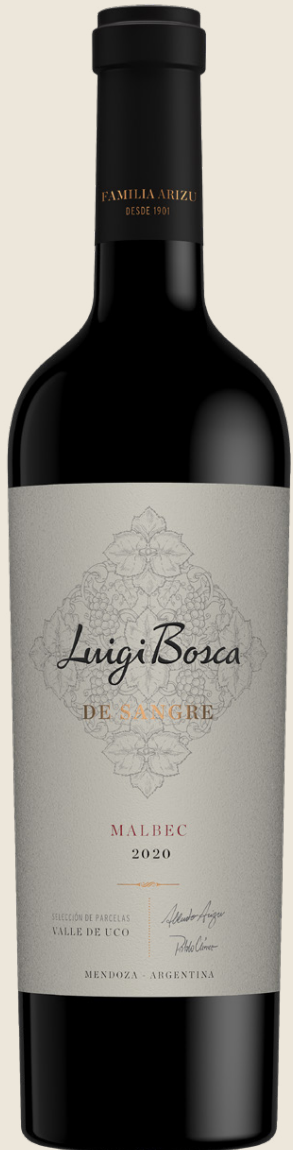


MALBEC
VALLE DE UCO
2020

Luigi Bosca

DE SANGRE



De Sangre is the name the winery has given to those outstanding wines that are meant to be shared with loved ones, a tradition that has remained uninterrupted for over a century.

WINEMAKING INFORMATION

The grapes are manually harvested in 18 to 20-kilogram boxes, followed by the bunch selection and de-stalking processes, and, subsequently, berry selection. The grape juice is cold macerated at a temperature ranging between 8 and 10 °C for five to seven days. After that, it is fermented in small stainless steel tanks, undergoing various extractions, such as plunging and rack and return (délestage). Once fermentation is completed, the wine is aged for 12 months in oak barrels, where it goes through malolactic fermentation. The wine is then filtered and bottled, and then stowed in the wine cellar for at least six months before it enters the market.

TECHNICAL DATA

ALCOHOL: 14,8

TOTAL ACIDITY: 5,63 g/l

PH: 3,57

RESIDUAL SUGAR: 2,82 g/l

VINEYARDS

Made from grapes grown in select plots of vineyards located in Finca Los Miradores (Los Árboles, Tunuyán) and Finca Miralejos (Paraje Altamira).

AGE OF THE VINES

20 years average

ALTITUDE

1,050 meters

VARIETY

Malbec 100%.

AGE IN BARRELS

12 months in oak barrels.

CURATORS

Alberto Arizu and Pablo Cúneo.

Alberto Arizu *Pablo Cúneo*

WINE DESCRIPTION

Luigi Bosca De Sangre Malbec Valle de Uco is a bright red garnet-coloured wine with spicy and red and black fruit aromas, such as cherry. It is unctuous and ample in the mouth, firm, with nerve, elegant and persistent. Fine tannins of a nice texture, great acidity and balance. Long and complex finish.

SUGGESTIONS

AGEING POTENTIAL: 10 years.

RECOMMENDED WINE SERVING

TEMPERATURE: Between 15°C and 18°C.

PAIRINGS: Ideal to enjoy with special dishes such as cotoletta alla milanese or pork fillet with sweet potato purée.