



WHITE  
BLEND  
2021

# 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

Grapes are manually harvested, followed by a bunch selection and whole-bunch pressing at a pressure lower than 1 bar. The grape juice obtained is later decanted at 8°C for 24 hours. The Semillon, the Sauvignon Blanc and the Chardonnay are fermented at a controlled temperature of 16°C for 10 days. The Semillon and the Sauvignon Blanc are fermented in stainless steel tanks and are kept there for 8 months. The Chardonnay is fermented in French oak barrels, where it later undergoes partial malolactic fermentation and is aged there for 8 months, during which the wine is kept in contact with the fine lees in suspension to achieve greater unctuousity. After that, the blend is made, smoothly filtered and bottled.

### TECHNICAL DATA

ALCOHOL: 13,10

TOTAL ACIDITY: 6,08 g/l

PH: 3,26

RESIDUAL SUGAR: 1,29 g/l

### VINEYARDS

Made from grapes grown in vineyards located in Gualtallary and Tupungato, Uco Valley.

### YIELD PER HECTARE

9.000 kg/h.

### VARIETY

Chardonnay 50%, Semillón 35% y Sauvignon Blanc 15%.

### AGEING IN BARRELS

The Chardonnay is fermented in French oak barrels, remaining in contact with the fine lees for 8 months.

### CURATORS

Alberto Arizu and Pablo Cúneo

*Alberto Arizu* *Pablo Cúneo*

### WINE DESCRIPTION

Luigi Bosca De Sangre White Blend is a yellowish white blend with golden and greenish reflections. It is expressive and purely fruity in the nose. Floral and white fruit notes stand out, which are reminiscent of peach, green apple and orange blossom. The attack on the palate is fresh and clean, with a slightly unctuous and vibrant texture with a juicy balance. It is well-defined, agile, delicate and elegant in the palate featuring a persistent and well-defined finish.

### SUGGESTIONS

AGEING POTENTIAL: 8 years.

### RECOMMENDED WINE SERVING

TEMPERATURE: Between 8°C and 12°C

PAIRING: Perfect to enjoy with grilled fatty fishes, such as salmon or surubí, served with potatoes and roasted vegetables.

