CABERNET FRANC 2018

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 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 maceration is completed, wine is aged for 10 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: 14,30
TOTAL ACIDITY: 5,70
PH: 3,61
RESIDUAL SUGAR: 3,30

VINEYARDS

Made from grapes grown in select plots of vineyards located in El Paraíso, Maipú.

YIELD PER HECTARE

7.500 kg/h.

VARIETY

Cabernet Franc 100%.

AGEING IN BARRELS

10 months in oak barrels.

CURATORS

Alberto Arizu and Pablo Cúneo.

WINE DESCRIPTION

Luigi Bosca De Sangre Cabernet Franc is a deep dark garnet-coloured red wine featuring aromas characteristic of this variety. It features pleasant notes that are reminiscent of liquorice, spices, pink pepper and a little bit of black fruit, which are perfectly blended thanks to its barrel aging process. It is compact and robust in the mouth, as well as highly concentrated and smooth. A highly acid and firm wine of balanced texture and great roundness, featuring a long and persistent finish, black fruit and a mildly spicy aftertaste.

SUGGESTIONS

AGEING POTENTIAL: 12 years.

RECOMMENDED WINE SERVING TEMPERATURE: Between 16°C and 18°C.

PAIRING: A great wine to enjoy with special dishes, such as beef loin marinated with vegetables, or a dry-aged beef served with rocket and parmesan salad.