

Luigi Bosca



## **DE SANGRE**



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 12 months in oak barrels, where it goes through malolactic fermentation. After the final blend is made, the wine is filtered and bottled, and then stowed in the wine cellar for at least six months before it enters the market.

## TECHNICAL DATA

ALCOHOL: 14,50 TOTAL ACIDITY: 5,58

PH: 3,62

RESIDUAL SUGAR: 3,20

Made from grapes grown in select plots of vineyards located in Las Compuertas, Agrelo, Gualtallary and Altamira.

YIELD PER HECTARE 7.500 kg/h.

VARIETY
Cabernet Sauvignon 100%.

AGEING IN BARRELS 12 months in oak barrels.

CURATORS
Alberto Arizu and Pablo Cúneo.

## WINE DESCRIPTION

Luigi Bosca De Sangre Cabernet Sauvignon is a deep ruby-coloured red wine that stands out for its aromas of excellent varietal typicity. Black fruit and peppery notes are perfectly balanced with roasted hues resulting from its aging in barrels. It is compact, tense, markedly structured and full-bodied in the palate, with fine and ripe tannins and balanced acidity that provides great smoothness and a persistent and elegant finish.

## **SUGGESTIONS**

AGEING POTENTIAL: 12 years.

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

PAIRING: Perfect to enjoy with game meats of intense flavour such as deer or wild boar marinated in herbs, served with roasted vegetables.