

MALBEC
D.O.C.
2019

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 staking 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. 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: 14,40
TOTAL ACIDITY: 5,63
PH: 3,60
RESIDUAL SUGAR: 2,90

VINEYARDS

Made from grapes grown in select plots of vineyards located in Las Compuertas, Vistalba and Agrelo. This Malbec was made under the guidelines of the Luján de Cuyo Controlled Denomination of Origin.

YIELD PER HECTARE

8.000 kg/h.

VARIETY

Malbec 100%.

AGEING IN BARRELS

12 months in oak barrels.

CURATORS

Alberto Arizu and Pablo Cúneo.

Alberto Arizu *Pablo Cúneo*

WINE DESCRIPTION

Luigi Bosca De Sangre Malbec D.O.C. is a bright violet-coloured red wine featuring varied aromas, highlighting sharp red fruit, reminiscent of ripe cherry. Spicy notes can also be perceived, thus adding complexity and very well integrated slightly roasted hues evoke coffee - the result of its aging process. A round wine, rich in red fruity notes, that is also a little spicy in the palate. Including firm tannins of balanced acidity, this robust red of great character vigorously fills the mouth with ripe fruit and offers a lingering and compact finish.

SUGGESTIONS

AGEING POTENTIAL: 10 years.

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

PAIRING: Perfect to enjoy with special dishes, such as a rack of lamb with sautéed mushrooms, or a rib eye steak with quinoa risotto, and a semi-hard cheese platter.