



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. 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: 5,55
PH: 3,60
RESIDUAL SUGAR: 3,20

VINEYARDS

Made from grapes grown in select plots of vineyards located in Las Compuertas and Agrelo, Luján de Cuyo.

YIELD PER HECTARE

9.000 kg/h.

VARIETIES

Cabernet Sauvignon 78%, Syrah 12%, Merlot 10%.

AGEING IN BARRELS

14 months in oak barrels.

CURATORS

Alberto Arizu and Pablo Cúneo.

WINE DESCRIPTION

Luigi Bosca De Sangre Red Blend is a bright garnet red wine with very attractive aromas of black fruit and black pepper in harmony with its tea notes, balanced with slightly smoked touches from its aging in oak. It is compact and ripe in the mouth, with incipient tannins and a round texture. This wine fills the mouth with fruit, thus perfectly denoting its superb terroir expression. Great character and acidity, with a long, complex, and intense finish.

SUGGESTIONS

AGEING POTENTIAL: 10 years.

RECOMMENDED WINE SERVING

TEMPERATURE: Between 16°C and 18°C.

PAIRING: Perfect to enjoy with a mushroom risotto or some baby back ribs with corn on the cob and wood roasted potatoes