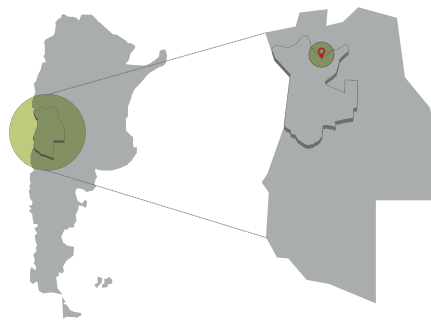


Luigi Bosca

Luigi Bosca Finca Los Nobles • Chardonnay 2018

Luigi Bosca Finca Los Nobles · Chardonnay is a unique, bright yellowish white wine with golden reflections. It has intense and balanced aromas, with notes of white fruit, honey, chamomile and floral hints. It is straightforward, fresh, lively and voluptuous in the mouth, with a well-defined character. It is wide and deep in the palate, with a persistent and mineral finish and a yeast aftertaste.

TECHNICAL SHEET



Finca Los Nobles, Las Compuertas, Luján de Cuyo, Mendoza.

Altitude: 1,050 meters.

Age of the vineyard: 20 years.

Yield per hectare: 7,500 kg/ha, 40 hl/ha.



Agronomists:

Engineer Alberto Arizu Sr. / Engineer Juan Sola.

Description of the terroir

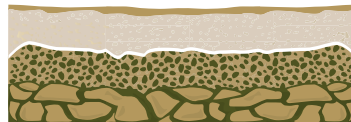
Climate:

Continental climate, with a wide range of temperature between day and night, and well-defined seasons which contribute to a good growth of the vines.

Soil and vine:

Finca Los Nobles has a sandy loam soil, with stones of varying size at a half depth and excellent water drainage. High density planting of 6,600 plants per hectare. No chemical herbicides are used at the vineyard, and organic practices are implemented for its care and treatment.

Soil structure:



25% clay

45% silt

30% sand



BODEGA LUIGI BOSCA
FAMILIA ARIZU

THE ABUSE OF ALCOHOL IS DANGEROUS FOR YOUR HEALTH. DRINK IN MODERATION

 /BodegaLuigiBosca  /BodegaLuigiBosca

www.luigibosca.com.ar

Winemaking:

The grapes are hand-picked in boxes from 18 to 20 kilograms. After the selection of clusters, they are destemmed for further grain selection. Soft pressing, cold enzymatic stripping for 36 hours. 50% of the wine ferments with selected yeasts in stainless steel tanks at a controlled temperature from 14°C to 16°C and the remaining 50% is aged in new French oak barrels for 12 months. Once the oak ageing is finished and the final blend is done, the wine is stabilized, filtered and bottled. Finally, it is stored in a refrigerating chamber at 7°C before market release.

Ageing in barrels:

50% of the wine ages in new French oak barrels for 12 months.

Winemakers:

Pablo Cúneo.

Comments by the winemaker:

The 2018 harvest showed naturally low yields caused by the really cold spring that took place in 2016. This led to the grapes' excellent natural concentration which, in addition to the cold weather during the ripe period, resulted in elegant white wines with great aromatic expression, body and acidity, as Luigi Bosca Finca Los Nobles • Chardonnay.

SUGGESTIONS

Ageing potential:

8 years.

Recommended wine serving temperature:

Between 8°C and 10°C.

Recommended pairings:

Perfect to enjoy with special dishes such as southern hake with sauteed rice, cheese board or prawn and cuttlefish risotto.

TECHNICAL DATA

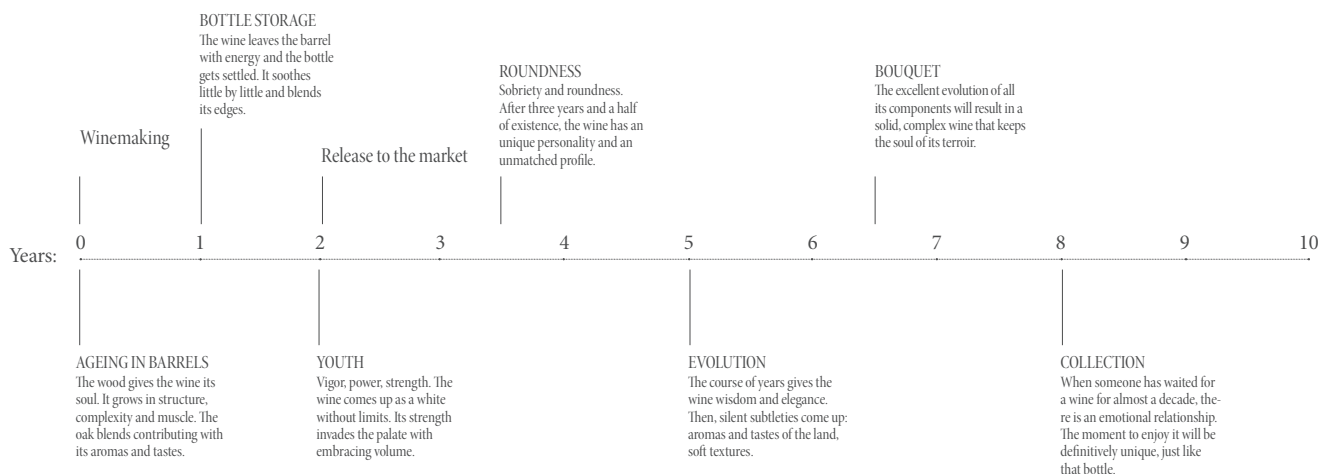
Alcohol: 14.50°

PH: 3.20

Total acidity: 6 g/l

Residual sugar: 1.50 g/l

EVOLUTION LINE OF LUIGI BOSCA FINCA LOS NOBLES • CHARDONNAY 2018



BODEGA LUIGI BOSCA
FAMILIA ARIZU

THE ABUSE OF ALCOHOL IS DANGEROUS FOR YOUR HEALTH. DRINK IN MODERATION

/BodegaLuigiBosca /BodegaLuigiBosca

www.luigibosca.com.ar