

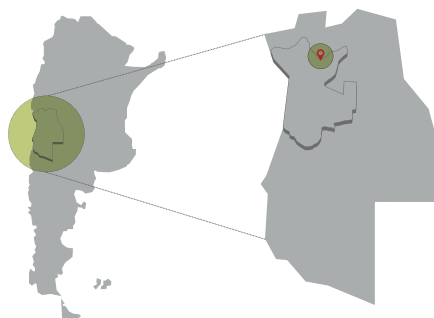
Luigi Bosca

Luigi Bosca Finca Los Nobles · Field Blend · Cabernet Bouchet 2018



Luigi Bosca Finca Los Nobles · Field Blend · Cabernet Bouchet is a deep ruby red, robust field blend with mahogany reflections. It has balanced and elegant aromas, with ripe fruit, spices, moca and smooth smoked notes from its ageing process. It is impressive in the mouth, with balanced freshness and an intense spicy character. Well-bodied, mature, with fine and strong tannins and a persistent finish that allows us to perceive its complexity. It is a terroir red, the pride of the family, with great aging potential.

TECHNICAL SHEET



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

Altitude: 1,050 meters.

Age of the vineyard: More than 90 years.

Yield per hectare: 5.000 kg/ha, 33 hl/ha.

Agronomists:

Engineer Alberto Arizu Sr. / Engineer Juan Sola.

Description of the terroir

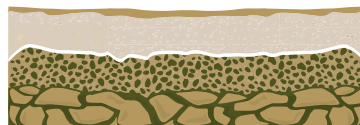
Climate:

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. The altitude and its microclimate are ideal for the grapes since they provide a unique character. Many hours of good sunlight.

Soil and vine:

One factor that makes this wine unique is being the result of a natural crossing at the vineyard of old Cabernet Sauvignon and Bouchet (Cabernet Franc) vines. The parcel of the vineyard where the grapes are taken from is sandy-loam, with regular sized stones at half depth. 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



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Winemaking:

The grapes are hand-picked in 18 to 20 kilograms boxes, clusters are selected, then they are destemmed and after that the best grains are chosen. The must is cold-macerated for 3 to 5 days at 10°C to 12°C. Then it is fermented with selected yeast in 6,000 liters stainless steel tanks, with extraction works such as delestage and pressings. Once the alcoholic fermentation is finished, the wine is aged in new oak barrels where the malolactic fermentation takes place and it rests for 18 months. After the ageing, the wine is stabilized, filtered and bottled. It is stored in the winery for at least 12 months before release.

Ageing in barrels:

Aged in new French oak barrels for 18 months.

Winemakers:

Pablo Cúneo.

Comments by the winemaker:

The 2018 harvest was characterized by a fresh and fruity profile in wines as a result of a mild summer and autumn, where grapes matured in a slow and harmonious way. This is a field blend (vineyard blend) of plants that naturally grew blended in a specific part of the vineyard, what provides wine

with a unique and exclusive style, great finesse and elegance. The Cabernet Franc, with its spicy and floral notes reminiscent of roses and its juicy balance, perfectly assemble with the Cabernet Sauvignon's robustness and character, thus making it a wine of great personality, body and elegance.

SUGGESTIONS

Ageing potential:

15 years.

Recommended wine serving temperature:

Between 15°C and 18°C.

Recommended pairings:

Perfect to enjoy with special dishes such as roast rabbit with spinach and vegetables, or herby seared lamb.

TECHNICAL DATA

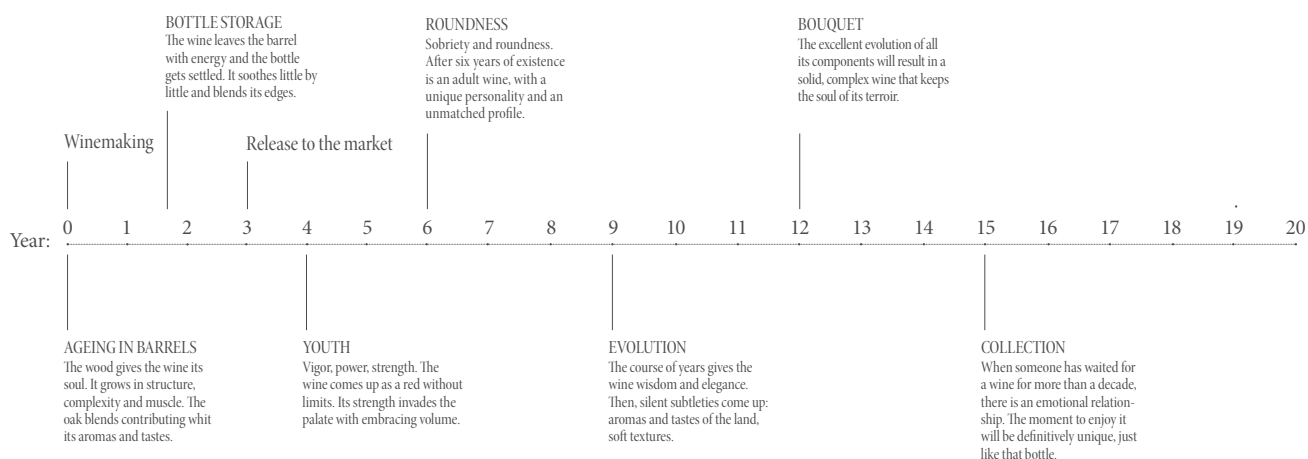
Alcohol: 14.30°

PH: 3.50

Total acidity: 5.93 g/l

Residual sugar: 2.90 g/l

EVOLUTION LINE OF LUIGI BOSCA FINCA LOS NOBLES • FIELD BLEND • CABERNET BOUCHET 2017



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