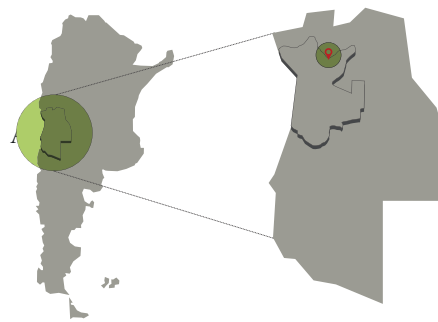


Luigi Bosca

Luigi Bosca Icono 2018

Luigi Bosca Icono 2018 is a deep and bright ruby violet red wine with intense, balanced and elegant aromas and a very precise and complex fruity expression. Its delicate perfumed aromas are reminiscent of wild fruits, spices and herbs. It is ample and clean in the mouth, with fine textures and a fruity character very well integrated to its ageing notes. Fresh, smooth, harmonic and precise in the palate, with a persistent finish during which its great ageing potential can be perceived. A truly icon of the family, made out of the best components and the best intentions.

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: 3.200 kg/ha, 20 hl/ha.

Variety:

Malbec and Cabernet Sauvignon.

Agronomists:

Ing. Alberto Arizu (p) / Ing. Juan Sola.

Description of the terroir

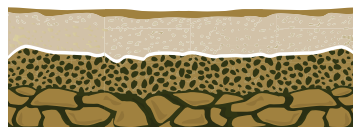
Climate:

Continental climate, with a wide temperature range 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

Soil and vine:

The parcel 41 (Malbec) and the 51 (Cabernet Sauvignon) of Finca Los Nobles have been selected for Icono. Both have a light natural tilt and high density of plants per hectare (6,600). 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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THE ABUSE OF ALCOHOL IS DANGEROUS FOR YOUR HEALTH. DRINK IN MODERATION

Winemaking:

The grapes are harvested during the morning in 18 to 20 kilograms boxes so the fruit arrives into the winery at a low temperature. The Malbec is harvested during the last week of March, and the Cabernet Sauvignon, the first and second weeks of April. Both varieties are vinified separately with identical making: the whole grains (no breaks) are cold-macerated for five days to get the greatest potential of the fruit, after which the yeasts specially selected for each variety are added. Classic fermentation occurs in small stainless steel tanks at a controlled temperature (between 25°C and 28°C), with four pumpings and two daily delestages, so there is a long maceration where the liquid is in contact with the skin for approximately 25 days. The must is moved to new French oak barrels when it has around 80 grams of sugar per liter pending fermentation. This way, a natural micro-oxygenation through the pores of the wood and the contribution of the tannins achieved promote the expression of vegetable flavors and help to fix the color. Once the alcoholic fermentation finishes in the oaks, the malolactic fermentation starts spontaneously and the wine stays on its lees for a total of six months. The oenology team makes different blends and the three best are sent to new French oaks where they stay for other 12 months. In September, a year and a half after the harvest, the different blends are evaluated in a blind tasting and the best is chosen for Icono.

Ageing in barrels:

Luigi Bosca Icono has a total of 18 months ageing in new French oak barrels. First, each variety is aged separately in barrels for 6 months, and after that the best blends are chosen and aged in oak barrels for another 12 months. Once the ageing process is finished, the different blends are evaluated and the best is chosen for Icono. Then it is bottled without filtering.

Winemaker:

Pablo Cúneo.

Comments by the winemaker:

The 2018 vintage was greatly balanced, with excellent grain ripeness and firm tannins. The Malbec provides black fruits, floral notes, very good acidity and round and sweet tannins. The Cabernet Sauvignon provides truffles, dry fruits and minerality, in addition to a great structure and longevity. The final result is an ample blend of great balance, good aromatic expression and elegance. From the 2018 vintage only 5.400 bottles were produced.

SUGGESTIONS**Ageing potential:**

25 years.

Recommended wine serving temperature:

Between 15°C and 18°C.

Recommended pairings:

A great wine to enjoy with special dishes, such as Segovian style suckling pig or venison bourguignon with creamy white ground maize.

TECHNICAL DATA

Alcohol: 15,3°

PH: 3,64

Total acidity: 5,93 g/l

Residual sugar: 2,8 g/l