

Luigi Bosca

Luigi Bosca Bohème • Brut Nature

Luigi Bosca Bohème • Brut Nature is a bright golden sparkling with delicate and elegant aromas and notes that are reminiscent of white and dried fruits and toasted bread. It is lively and refreshing in the mouth, clean and

balanced in the palate, with fine and persistent bubbles. With its complex character, great structure and finesse in the mouth, this sophisticated wine was developed to celebrate unique moments.



TECHNICAL SHEET

Vineyard: Produced with grapes grown in vineyards, located in Luján de Cuyo and Tupungato, Uco Valley, Mendoza.

Age of the vineyard: Luján de Cuyo: 30 years average. Uco Valley: 20 years.

Altitude: Between 800 and 1,200 meters.

Agronomists: Engineer Alberto Arizu Sr. and Engineer Pablo Minatelli.

Yield per hectare: 8,500 kg/ha, 45 hl/ha.

Varieties: 50% Chardonnay and 50% Pinot Noir.

Ageing in barrels: Part of the wine is fermented and stored in French oak barrels.

Winemaking method: Traditional or Champenoise.

Winemaker: Pablo Cúneo

Winemaking: To make the base wine, grapes are manually harvested. Once in the wine cellar, these are selected and pressed in their whole cluster. Then, the must stays in the decanting ponds for 24 hours. The two varieties are fermented separately in stainless

steel tanks at a temperature of around 12-14°C. Part of the wine is fermented and stored in French oak barrels. The wines produced do not undergo malolactic fermentation to preserve the freshness of the malic acid. Afterwards, the blend is made and the second fermentation takes place. It consists in filling the bottles with the base wine and adding selected yeasts and sugar for the tirage at a temperature of 18°C. It stays on its own lees for two years in order to provide creaminess and aromatic complexity, then the disgorging takes place and the expedition liqueur defining the Brut Nature sparkling category is added.

SUGGESTIONS

Ageing potential: 5 years.

Recommended wine serving temperature: Between 8°C and 10°C.

Recommended pairings: Perfect to enjoy with *au gratin* oysters, grilled prawns or a green risotto with mushrooms.

TECHNICAL DATA

Alcohol: 13.20°

PH: 3.30

Total acidity: 5.51 g/l

Residual sugar: 3.76 g/l



FAMILIA ARIZU

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BEBER CON MODERACIÓN. PROHIBIDA SU VENTA A MENORES DE 18 AÑOS.