

HARVEST  
2019

*Luigi Bosca*

## CABERNET SAUVIGNON



### VINEYARDS

Made with grapes from our own vineyards located in Maipú and Luján de Cuyo, Mendoza. Age of the vines: 40 years average.

### ALTITUDE

800 to 1,000 meters.

### VARIETY

Cabernet Sauvignon 100%.

### AGEING IN BARRELS

The wine is aged in French and American oak barrels for 14 months.

### WINEMAKER

Pablo Cúneo.

### WINE DESCRIPTION

Luigi Bosca Cabernet Sauvignon is a deep and bright red-coloured wine with expressive aromas which are reminiscent of black fruits, spices, pepper and leather. Strong in the mouth, this is a highly smooth wine with fine and firm tannins. Genuine, markedly structured and full-bodied, with a long and persistent finish which allows for perceiving the subtle smoked notes resulting from its ageing in oak barrels.

### SUGGESTIONS

#### AGEING POTENTIAL

7 years.

#### RECOMMENDED WINE SERVING

#### TEMPERATURE

Between 16°C and 18°C.

#### PAIRINGS

Perfect to enjoy game meats with intense flavours such as deer or wild boar marinated in herbs, served with roasted vegetables.

### TECHNICAL DATA

ALCOHOL: 14.30

TOTAL ACIDITY: 5.48

PH: 3.55

RESIDUAL SUGAR: 2.70

### WINEMAKING INFORMATION

Manual harvest, bunch selection and stalks. Fermentation in stainless steel barrels at a controlled temperature of 28°C using selected yeasts. Once the alcoholic fermentation concludes, the wine is aged in French and American oak barrels for 14 months. The wine is then bottled through a gentle filtering process.