

HARVEST
2021

Luigi Bosca

CHARDONNAY



VINEYARDS

Made with grapes from vineyards located in Uco Valley, Mendoza. Age of the vines: 20 years average.

ALTITUDE

900 to 1,200 meters.

VARIETY

Chardonnay 100%.

AGEING IN BARRELS

Part of the wine is aged in French oak barrels for 6 months.

WINEMAKER

Pablo Cúneo.

COMMENTS BY THE WINEMAKER

A wine line that summarises our vision: Only work geared towards excellence will give rise to unique and unforgettable wines thanks to its quality. It entails our deepest interpretation of the vine, a way of making our own product based on the attention to detail. An emblem of the Argentine winemaking industry; a four-generation insignia and consolidated knowledge for over 120 years.

WINE DESCRIPTION

Luigi Bosca Chardonnay is a clean and bright yellow white wine with greenish highlights whose aromas are reminiscent of mild tropical white fruits perfectly balanced with its citric and floral notes. In addition to a subtle note of vanilla as a result of its short ageing in wood, it is round and compact in the mouth and clean in the palate, with great volume and a ripe fruit character. Its balanced acidity provides a pleasant vivacity, making it a long, juicy and ample wine. Expressive and wide finish with a highly elegant floral and long-lasting aftertaste.

SUGGESTIONS

AGEING POTENTIAL

2 years.

RECOMMENDED WINE SERVING

TEMPERATURE

Between 8°C and 10°C.

PAIRINGS

Ideal to enjoy fish and seafood such as canned tuna with sautéed rice and vegetables, or salmon sashimi.

TECHNICAL DATA

ALCOHOL: 13.60

TOTAL ACIDITY: 6.30

PH: 3.25

RESIDUAL SUGAR: 1.86

WINEMAKING INFORMATION

Manual harvest, bunch selection, destalking and pressed using the whole bunch, after which the grape juice is placed in decanting tanks for 24 hours. Fermentation is carried out in stainless steel tanks for ten days at a controlled temperature of 16°C using selected yeasts. Once the alcoholic fermentation concludes, part of the wine is aged in French oak barrels for six months, whereas the remaining part of it is kept in stainless steel tanks. Finally, both parts are blended, gently filtered and bottled.