

Luigi Bosca

Luigi Bosca · Extra Brut

Luigi Bosca Extra Brut is a golden yellow sparkling wine with bright greenish highlights. Its aromas are fresh and intense, while delicate notes of citrus, flowers and white fruits (such as peach and

pear) stand out. Refreshing, creamy and fruity in the mouth, with fine bubbles and a great aromatic persistence. A subtle and elegant wine, special to enjoy at all times.



TECHNICAL SHEET

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

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

Altitude: Between 800 and 1,200 meters.

Agronomists: Ing. Alberto Arizu (Sr) and Ing. Pablo Minatelli.

Yield per hectare: 11,000 kg/ha, 65 hl/ha.

Varieties: Chardonnay 60%, Pinot Noir 40%.

Winemaking method: Champenoise.

Winemaker: Pablo Cúneo.

Winemaking details: The base wine is made through a manual harvest of grapes. Once in the winery, grapes are selected, followed by a whole-cluster pressing. The grape juice obtained is subsequently transferred to decanting tanks to clean up sediments for 24 hours. The two varieties are separately fermented in stainless steel tanks at a temperature ranging from 12 to 14 °C. To preserve the freshness of the malic acid, the wines

produced do not undergo malolactic fermentation. Next, the blend is made and a second fermentation is conducted. The prise the mousse process takes place using the Champenoise method, which entails filling the bottles with the base wine, in addition to the selected yeasts and sugar. This second fermentation is carried out at 18 °C and, once concluded, the sparkling wine is stored with its own lees for 18 months to make it creamier and add aromatic complexity. Finally, the lees are expelled in pupitres, adding the expedition liquor that defines sparklings.

SUGGESTIONS

Ageing potential: 2 years.

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

Recommended pairings: An excellent accompaniment for seafood, ceviche and whitefish tiraditos, as well as fajitas with hot sauce.

TECHNICAL DATA

Alcohol: 12.20°

PH: 3.20

Total acidity: 5.50 g/l

Residual sugar: 9.73 g/l



DRINK RESPONSIBLY. NOT TO BE SOLD TO PEOPLE UNDER 18.

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