

HARVEST
2020

Luigi Bosca

GEWÜRZTRAMINER GRANOS NOBLES



VINEYARDS

Made with grapes from Finca El Paraíso, Maipú, Mendoza. Age of the vines: 30 years average.

ALTITUDE

780 meters.

VARIETY

Gewürztraminer 100%.

AGEING IN BARRELS

The wine is not aged in oak barrels.

WINEMAKER

Pablo Cúneo.

WINE DESCRIPTION

Luigi Bosca Gewürztraminer is a sweet, bright yellow white wine with golden hues. It has intense and syrupy aromas, with ripe tropical and citrus fruit and white flower notes. It is greasy and expressive in the mouth and clean and fresh in the palate, with a well-balanced body. Featuring a long, attractive and pleasant finish with a spicy touch, this is an original late harvest wine with a strong personality.

SUGGESTIONS

AGEING POTENTIAL

7 years.

RECOMMENDED WINE SERVING

TEMPERATURE

Between 8°C and 10°C.

PAIRINGS

Ideal to enjoy with desserts such as apple pancakes or pumpkin in syrup with Quartirollo cheese.

TECHNICAL DATA

ALCOHOL: 13.30

TOTAL ACIDITY: 5.25

PH: 3.75

RESIDUAL SUGAR: 53.20

WINEMAKING INFORMATION

Grapes are manually harvested when their Brix is of 28, followed by stalking and manual berry selection. After that, they undergo pressing and maceration for four to six hours. Fermentation takes place in stainless steel barrels at a controlled temperature of 16°C using selected yeasts. Upon reaching between 12°- 12.5° of alcohol and 60-70 grams of sugar, the wine is cooled to stop the alcoholic fermentation process, and kept in high-quality deposits for four months. The wine is then bottled through a gentle filtering process.