

HARVEST
2019

Luigi Bosca

MALBEC



VINEYARDS

Made with grapes from vineyards located in Luján de Cuyo and Valle de Uco, Mendoza. Age of the vines: 35 years average.

ALTITUDE

900 to 1,100 meters.

VARIETY

Malbec 100%.

AGEING IN BARRELS

The wine is aged in French oak barrels for 12 months.

WINEMAKER

Pablo Cúneo.

WINE DESCRIPTION

Luigi Bosca Malbec is a bright purple-red wine featuring intense and pleasant aromas of great varietal typicity and notes reminiscent of red fruits, in addition to its somewhat highly balanced floral and spicy hints. It is wide, expressive and flowing in the mouth, with sweet tannins and an excellent fruity character. Straightforward and firm in the palate, its well-integrated ageing in oak barrels can be perceived, also showing a deep, long-lasting and clean finish.

SUGGESTIONS

AGEING POTENTIAL
5 years.

RECOMMENDED WINE SERVING TEMPERATURE

Between 16°C and 18°C.

PAIRINGS

Ideal to enjoy with grilled red meat, like skirt steak with mashed potatoes or rib eye served with rosemary rustic potatoes.

TECHNICAL DATA

ALCOHOL: 14.40

TOTAL ACIDITY: 5.48

PH: 3.56

RESIDUAL SUGAR: 2.80

WINEMAKING INFORMATION

Manual harvest, bunch selection and staking. 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 12 months. The wine is then bottled through a gentle filtering process.