

HARVEST
2020

Luigi Bosca

PINOT NOIR

VINEYARDS

Made with grapes from Valle de Uco, Mendoza. Age of the vines: 25 years average.

ALTITUDE

Between 1,000 y 1,170 meters.

VARIETY

Pinot Noir 100%.

AGEING IN BARRELS

The wine is partially aged in French oak barrels for 8 months.

WINEMAKER

Pablo Cúneo.

WINE DESCRIPTION

Luigi Bosca Pinot Noir is a bright ruby red wine of intense and balanced aromas, with black fruit and spicy notes. It is voluptuous and warm in the mouth, with a smoked aftertaste and incipient tannins. It is clean and vivacious in the palate, featuring a well-defined character and an expressive finish with a floral touch. Having great potential to add complexity after storage, this is a wine that reflects the vineyard's age and varietal purity.

SUGGESTIONS

AGEING POTENTIAL
5 years.

RECOMMENDED WINE SERVING TEMPERATURE
Between 16°C and 18°C.

PAIRINGS

Perfect to pair with special dishes such as grilled prawn, pepper magret de canard or pesto dried pasta ai funghi.

TECHNICAL DATA

ALCOHOL: 14.40

TOTAL ACIDITY: 5.10

PH: 3.64

RESIDUAL SUGAR: 2.90

WINEMAKING INFORMATION

Manual harvest, bunch selection, stalks and manual berry selection, followed by pre-fermentation cold maceration at a temperature of 8°C. Fermentation takes place in small stainless steel barrels at a controlled temperature of 28°C using selected yeasts. After the alcoholic fermentation, part of the wine is aged for eight months in French oak barrels. Once it concludes, the wine is bottled by gently filtering it.

