

HARVEST
2020

Luigi Bosca

RIESLING



VINEYARDS

Made with grapes from Finca Los Nobles, Las Compuertas, Luján de Cuyo, Mendoza. Age of the vines: 20 years average.

ALTITUDE

1,050 meters.

VARIETY

Riesling 100%.

AGEING IN BARRELS

The wine is not aged in oak barrels.

WINEMAKER

Pablo Cúneo.

WINE DESCRIPTION

A pioneer among Argentine varieties, Luigi Bosca Riesling is a bright yellow wine with golden and green shades and expressive aromas reminiscent of tropical fruits and wild flowers, in addition to some mineral notes that add complexity. It is well-bodied, lively and refreshing in the mouth, while being clean and complex in the palate, besides the tension and a floral character that reflects its typicity and well-defined personality.

SUGGESTIONS

AGEING POTENTIAL

4 years.

RECOMMENDED WINE SERVING

TEMPERATURE

Between 8°C and 11°C.

PAIRINGS

Ideal to enjoy with dishes based on fish, such as trout with carrot purée and thyme, or white salmon with steamed vegetables.

TECHNICAL DATA

ALCOHOL: 13.50

TOTAL ACIDITY: 6.83

PH: 3.10

RESIDUAL SUGAR: 2.10

WINEMAKING INFORMATION

Grapes are harvested in 18 to 20-kilogram boxes. Once in the winery, bunches are selected, and the stalking process begins. Berries are softly pressed using a pneumatic press, macerating half of the grapes for 8 hours at 10 °C while the other half undergoes direct pressing. A cold budbreak process is conducted in the grape juice obtained for 36 hours, followed by its racking to begin fermentation with selected yeasts in stainless steel tanks at a temperature of 14°C. Once concluded, the wine remains in contact with its lees for around 60 days, without conducting malolactic fermentation. It is later stabilized, filtered and bottled. Before its launch into the market, it is stowed in cold storage for at least two months.