

HARVEST
2021

Luigi Bosca

ROSÉ



VINEYARDS

Made with grapes from Uco Valley, Mendoza.
Age of the vines: 20 years average.

ALTITUDE

From 900 to 1200 meters.

VARIETY

Pinot Noir 100%.

AGEING IN BARRELS

The wine is not aged in oak barrels.

WINEMAKER

Pablo Cúneo.

COMMENTS BY THE WINEMAKER

A wine line that summarises our vision: Only work geared towards excellence will give rise to unique and unforgettable wines thanks to its quality. It entails our deepest interpretation of the vine, a way of making our own product based on the attention to detail. An emblem of the Argentine winemaking industry; a four-generation insignia and consolidated knowledge for over 120 years.

WINE DESCRIPTION

Luigi Bosca Rosé is a pale and bright pink coloured wine with copper reflections. Wild flower and fruity aromas can be perceived in the nose, complemented by a great balance between acidity and fresh fruits like sour cherries in the mouth. Clean, vivacious and refreshing in the palate with a highly fruity expression. It has a persistent finish with a soft texture. An innovative and original enjoyable rosé conceived in the vineyard.

SUGGESTIONS

AGEING POTENTIAL

2 years.

RECOMMENDED WINE SERVING

TEMPERATURE

Between 10°C and 12°C.

PAIRINGS

Ideal to pair seafood entrees such as Galician octopus, fried squid rings and cuttlefish or blue fin tuna tiradito.

TECHNICAL DATA

ALCOHOL: 12.60

TOTAL ACIDITY: 6.75

PH: 3.50

RESIDUAL SUGAR: 1.46

WINEMAKING INFORMATION

The grapes are manually harvested at optimal ripeness and very early in the morning. Bunches are selected and subsequently de-stalked. After that, grapes are taken to a hermetic pneumatic press where will undergo maceration for about three hours. Next, berries are pressed very gently and, once the grape juice is obtained, it is statically decanted at 7°C for 48 hours. It is then racked and fermented for 15 days at a temperature ranging from 14 to 16 °C using selected yeasts. It is stabilized and lightly filtered for its subsequent bottling.