

HARVEST
2020

Luigi Bosca

SAUVIGNON BLANC



VINEYARDS

Made with grapes from our own vineyards located in Maipú and Valle de Uco, Mendoza. Age of the vines: 20 years average.

ALTITUDE

780 to 1,100 meters.

VARIETY

Sauvignon Blanc 100%.

AGEING IN BARRELS

The wine is not aged in oak barrels.

WINEMAKER

Pablo Cúneo.

WINE DESCRIPTION

Luigi Bosca Sauvignon Blanc is a really charming bright and light yellow white wine. Its loose aromas are reminiscent of fresh white fruits with hints of citrus and flowers. It is vivacious and refreshing in the mouth, and clean, balanced and voluptuous in the palate, with a vibrant herby aftertaste and a very pleasant acidity. This wine of great varietal typicity reflects the terroir where it is born.

SUGGESTIONS

AGEING POTENTIAL

2 years.

RECOMMENDED WINE SERVING

TEMPERATURE

Between 8°C and 10°C.

PAIRINGS

Perfect to pair with oysters, grilled prawn or stuffed pasta with creamy herb sauce.

TECHNICAL DATA

ALCOHOL: 13.10

TOTAL ACIDITY: 6.15

PH: 3.17

RESIDUAL SUGAR: 1.67

WINEMAKING INFORMATION

Grapes are manually harvested at two different degrees of ripeness and individually vinified. Bunch selection, stalks and subsequent manual berry selection. After being pressed and macerated from four to six hours, the grape juice is then taken to decanting tanks to rest for 24 hours. Fermented with selected yeasts in stainless steel barrels at a controlled temperature of 16 °C. Once fermentation concludes, the wine is kept in high-quality deposits for four months. The blend is made using both wines, followed by its gentle filtering and bottling process.