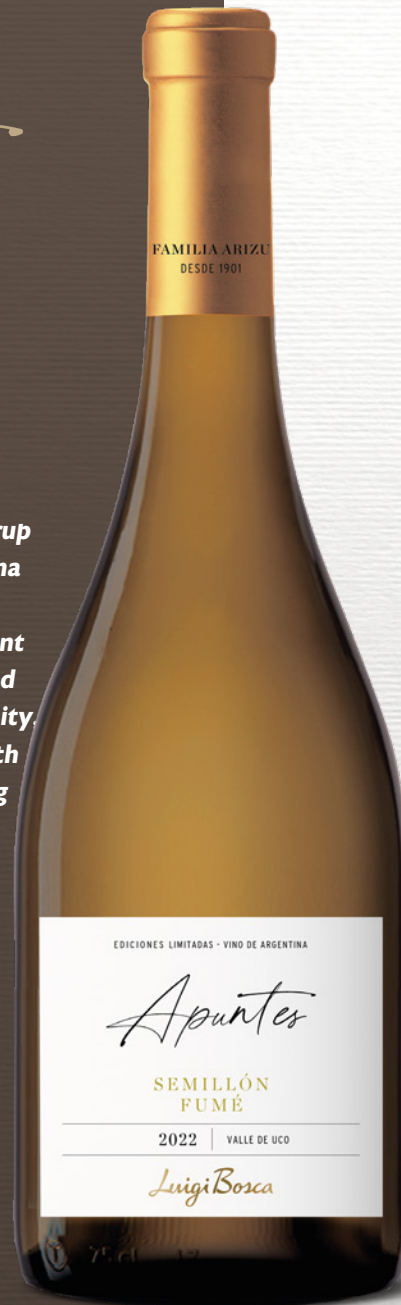


Apuntes

A bright yellow colour white wine with greenish hues. On the nose it displays aromas of white fruits and peaches in syrup beautifully integrated with a vanilla aroma provided by oak. It also expresses dried fruit and smoky notes that make it elegant and complex. On the palate it has a round attack. It is a silky soft wine, with sucrosity, persistence and freshness. It is ample with a noticeable creaminess. We love making wine with Semillon grape variety for its structure and weight in the mouth.

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APUNTES SEMILLÓN FUMÉ 2022

VINEYARDS

El Peral, Tupungato, Uco Valley.

VINEYARD AGE

20 years average.

ALTITUDE

1,050 meters average.

WINEMAKER

Pablo Cúneo.

AGRONOMISTS

Engineers Alberto Arizu (Sr) and Pablo Minatelli.

VARIETY

100% Semillón.

AGEING IN BARRELS

The Semillon finishes its fermentation process and it is aged in first use French oak barrels of 225 and 500 litres.

AGEING POTENTIAL

8 years.

RECOMMENDED WINE SERVING TEMPERATURE

Between 8°C and 12°C.

PAIRING

It is ideal to pair with pacu fish with grilled vegetables, pumpkin stuffed pasta with sage butter, sweet potato chickpea coconut curry, or a cheese board.

WINEMAKING INFORMATION

Grapes are manually harvested, followed by a bunch selection and whole-bunch pressing at a pressure lower than 1 bar. The grape juice obtained is decanted at 8°C for 24 hours. Then, it ferments at a temperature between 14 -16°C and then the Semillon wine is put into first use French oak barrels of 500 and 225 litres where it finishes its fermentation process and it is aged for 7 months, with lees stirrings the first 4 months, twice a week to put the wine in contact with its lees and in this way providing the wine with unctuousness and creaminess. Once the ageing process is finished, the wine is gently filtered and bottled.

Alcohol:12.80

PH: 3.10

Total acidity:5.78

Residual sugar:1.60

DRINK AND APPRECIATE IN MODERATION