

HARVEST
2022



Apuntes

CABERNET SAUVIGNON 2022 - ALTAMIRA

Altamira, one of the best areas in the Uco Valley and probably the high altitude terroir with the most distinctive features. A wine with fragrant aromas of cassis and cherries combined with floral, and herbal notes like dill and anise. On the mouth it is intense and aromatic, with very fine-textured tannins and a refreshing acidity showing overall the juiciness and ripe deep fruit so characteristic of Paraje Altamira. Persistent finish.

VINEYARDS

Paraje Altamira, Uco Valley.

AGE OF THE VINES

20 years average

ALTITUDE

1,050 metres

WINEMAKER

Pablo Cúneo

AGRONOMISTS

Eng. Alberto Arizu (Sr)
and Eng. Pablo Minatelli

VARIETY

Cabernet Sauvignon 100%

AGEING IN OAK BARRELS

The wine is aged in French oak barrels,
for 6 months, 1° and 2° use.

AGEING POTENTIAL

15 years

SERVICE TEMPERATURE

Between 15°C and 18°C.

FOOD PAIRING

It is ideal to enjoy with dishes such as grilled skirt
steak with Andean baby tomatoes with rosemary,
stuffed roasted peppers or a vegetarian lasagna
with tomato and thyme.

Alcohol: 14.6

PH: 3.7

Total acidity: 5.70 g/l

Residual sugar: 3 g/l

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