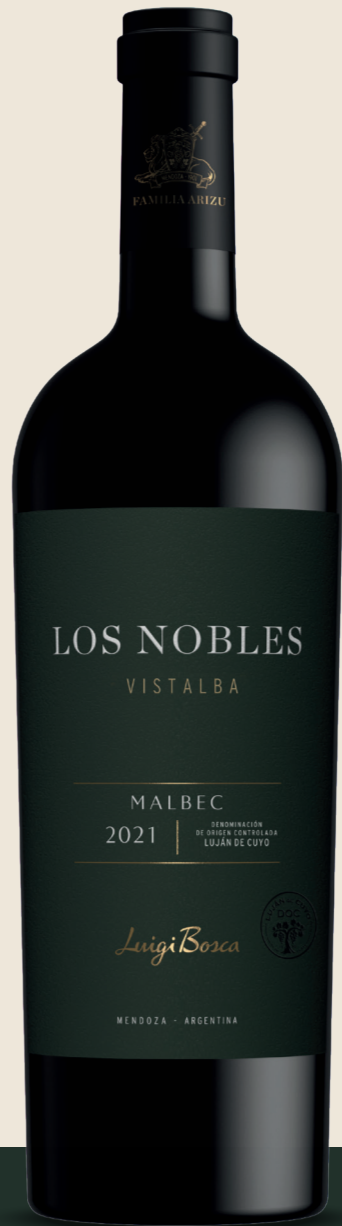


HARVEST
2021



LOS NOBLES

VISTALBA MALBEC
Denominación de Origen Luján de Cuyo

The LOS NOBLES line pays homage to the elegance of the vines, which can successfully give rise to fruits which are the frank and pure expression of our terroir from Mendoza, thanks to the experience and knowledge acquired by the Arizu family over four generations.

WINE DESCRIPTION

Luigi Bosca Los Nobles Vistalba Malbec DOC is a deep purple red wine with ruby red hues. On the nose it displays expressive and intense aromas of red fruits such as strawberry and cherry and delicate toasted and spicy hints from its ageing process. On the palate it is deep, very ample, juicy, with a fine well-defined fruity character and very silky tannins. A very persistent and complex finish with great balance.

This wine was made under the regulations of the Luján de Cuyo Denomination of Controlled Origin, District Category (Vistalba).

VINEYARD

Finca Los Nobles, in Vistalba, Luján de Cuyo, located at 1,026 metres of altitude. 30 years old vines average, selection of very ancient DNA genetics.

WINEMAKER

Pablo Cúneo

GRAPE VARIETIES

94% Malbec and 6% Petit Verdot, harvested together.

AGEING IN OAK BARRELS

The wine was aged in oak barrels for 12 months.

WINEMAKING INFORMATION

Harvest by hand in boxes of 18 to 20 kgs. Selection of clusters, destemming and berry selection. Cold maceration from 3 to 5 days at a temperature between 10°C and 12°C. Fermentation in stainless steel tanks with selected yeasts (25°-28°C), with delestages and pumping-overs. Once fermentation is finished, the wine is aged in oak barrels for 12 months, where it undergoes malolactic fermentation. After that, the wine is stabilized, filtered and bottled.

AGEING POTENTIAL

20 years.

SERVICE TEMPERATURE

Between 15 and 18° C.

TECHNICAL DATA:

Alcohol: 14.50%

PH: 3.5

Total acidity: 5.25

Residual sugar: 2.53 g/l

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STUBBORNLY WELL CRAFTED



Luigi Bosca
SINCE 1901