

HARVEST
2024

LUIGI BOSCA ROSÉ IS A ROSÉ

Our rosé wine stands out for its genuine freshness, harmony and elegance, and expresses the pure essence of rosé as it is. The name of this wine and its innovative concept pay tribute to the aphorism “a rose is a rose is a rose”. Thus, our Rosé redefines the style of rosé wines in Argentina.

DESCRIPTION OF THE WINE

It is a bright and luminous, light pink wine. It has scented aromas of fresh fruit such as strawberry, cherry and raspberry, with delicate floral touches. On the palate it feels vibrant, refreshing and friendly, with a very fruity and well-defined profile. It is an innovative rosé wine with an elegant personality.

VINEYARDS

It is made with grapes from vineyards located in the Uco Valley, Mendoza. Vines are on average twenty years old and are located at an altitude between 900 and 1,000 meters.

VARIETY

Pinot Noir and Grenache.

AGING IN BARRELS

This wine is not aged in oak barrels.

WINEMAKER

Pablo Cúneo

WINEMAKER'S COMMENTS

This wine is thought from the vineyard. To obtain the rosé profile we desire, we select the varieties that naturally help to achieve it, and reach the essential attributes such as its soft, faint pink color with coppery highlights.

The Grenache provides the aroma of red and fresh fruit, and the Pinot Noir provides floral, citrus and spicy notes.

PRODUCTION DATA

Manual harvesting and bunch selection. Direct pressing with whole bunch at low temperature.

The must ferments in stainless steel tanks. The wine is kept with its fine lees for two months in concrete tanks and finally, it is lightly filtered for its subsequent packaging.

AGING POTENTIAL

Two years.

SERVING TEMPERATURE

Between 9° y 11° C.

BASIC ANALYSIS

Alcohol: 12.7%

Ph: 3.3

Total acidity: 6.60

Residual sugar: 1.1

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