



LUIGI BOSCA DE SANGRE CORTE

De Sangre is the name the Arizu family has given to those outstanding wines that are meant to be shared with loved ones, a tradition that has remained uninterrupted for over a century.

VINEYARDS

Made from grapes grown in select plots of vineyards located in Las Compuertas and Agrelo (Luján de Cuyo) in Mendoza. Age of the vines: 30 years (average). Altitude: 900 meters (average).

GRAPE VARIETY

78% Cabernet Sauvignon, 12% Syrah and 10% Merlot.

AGEING IN OAK BARRELS

14 months in oak barrels.

CURATORS

Alberto Arizu (Sr) and Pablo Cúneo

WINE DESCRIPTION

It is a bright ruby garnet wine with intense aromas of black fruits such as blackberries, black cherries and black plums with some spicy notes like black pepper. On the palate it is ample, with a round texture, soft tannins, a very well balanced acidity and a well defined fruity character. Deep, long and complex finish.

WINEMAKING INFORMATION

Harvest by hand in 18 to 20 kg boxes. Bunch selection, destemming and berry selection. Cold maceration at a temperature between 8 and 10 °C for 5 to 7 days. Fermentation in stainless steel tanks (24°-28°C) with plunging and rack and return (délestage). Once fermentation is completed, each variety is aged in oak barrels for 14 months, where it undergoes malolactic fermentation. After that, the blend is made and the wine is filtered and bottled. Before being launched into the market it is stowed in the cellar for at least six months.

AGEING POTENTIAL

10 years

SERVICE TEMPERATURE

Between 15° and 18°C

TECHNICAL DATA

Alcohol: 14.3%
Total acidity: 5.4
PH: 3.58
Residual sugar: 3.1 g/l

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