



## LUIGI BOSCA DE SANGRE CABERNET FRANC

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 Finca El Paraíso (Maipú) in Mendoza. Age of the vines (average): 30 years. Average altitude: 720 meters.

### GRAPE VARIETY

100% Cabernet Franc.

### AGEING IN OAK BARRELS

10 months in oak barrels.

### CURATORS

Alberto Arizu (Sr) and Pablo Cúneo

### WINE DESCRIPTION

It is a dark and intense ruby coloured red wine. On the nose it exhibits aromas of fresh fruit and spicy notes like licorice and herbal touches such a tomato leaf. On the palate it has ripe fruit flavours, soft and firm tannins, balanced acidity and a good structure and roundness. Long and deep finish with a hint of spice.

### 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, the wine is aged in oak barrels for 10 months, where it undergoes malolactic fermentation. After that, it 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: 13.9

Total acidity: 6

PH: 3.50

Residual sugar: 2.35 g/l

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