

HARVEST
2021



LUIGI BOSCA DE SANGRE CABERNET SAUVIGNON

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), and in Gualtallary and Altamira (Uco Valley) in Mendoza. Age of the vines (average): 30 years (Luján de Cuyo) and 20 years (Uco Valley). Altitude (average): 900 meters (Luján de Cuyo) and 1,050 meters (Uco Valley).

GRAPE VARIETY

100% Cabernet Sauvignon

AGEING IN OAK BARRELS

12 months in oak barrels.

CURATORS

Alberto Arizu (Sr) and Pablo Cúneo

WINE DESCRIPTION

Luigi Bosca De Sangre Cabernet Sauvignon is a deep ruby-coloured red wine with intense aromas of fresh black fruits and layers of spicy notes adding complexity. On the palate it is vivacious, structured and with good body. It has a seductive texture of fine ripe tannins with a refreshing acidity providing a pleasant fluidity. Elegant and persistent finish.

WINEMAKING INFORMATION

Harvest by hand in 18 to 20 kgs 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 for 12 months in oak barrels, where it undergoes malolactic fermentation. After that, the final 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: 14.2%
Total acidity: 5.48
PH: 3.55
Residual sugar: 2.95 g/l

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