



## LUIGI BOSCA DE SANGRE MALBEC - VALLE DE UCO

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 with grapes grown in select plots of Finca Los Miradores, in Los Árboles, and in Finca Miralejos, in Paraje Altamira, in the Uco Valley, Mendoza. Age of the vines: 20 years (average). Altitude: 1,050 meters (average).

### GRAPE VARIETY

100% Malbec

### AGEING IN OAK BARRELS

12 months in oak barrels.

### CURATORS

Alberto Arizu (Sr) and Pablo Cúneo

### WINE DESCRIPTION

It is a bright ruby coloured red wine with black tones. On the nose it has intense aromas of red fruits such as cherry and sour cherry with delicate peppery hints. On the palate it is unctuous, with fine-grained soft tannins and great balance. Elegant, complex and very persistent 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, the wine is aged in oak barrels for 12 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: 14.5

Total acidity: 5.55

PH: 3.5

Residual sugar: 2.75 g/l

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