



PARAISO

2019

PARAÍSO is the result of the most celebrated harvests only, and perfectly expresses the Arizu family's search in the terroir of Mendoza for over 120 years of history and knowledge. This wine pays tribute to Finca El Paraíso, a transcendent vineyard, the source of inspiration of many of the most important innovations, and part of the historical and emotional legacy of the family.

Paraíso, the winery's most important wine, is a bright and deep violet red wine. Its aromas are intense, balanced and elegant, with a highly accurate yet complex fruity expression. Its delicate notes are reminiscent of red fruits and spices. Graceful and broad in the mouth, its fruity character is very well integrated with the ageing notes. It is fresh, accurate harmonious and smooth in the palate, while its persistent finish allows us to perceive its great ageing potential.

Vineyards: Grapes grown in select plots from Gualtallary, Tupungato (45.2%), Altamira, San Carlos (34%) and Los Árboles, Tunuyán (20.8%), Uco Valley. Vineyards are located between 1,000 and 1,200 meters.

Winemaker: Pablo Cúneo

Agronomists: Ing. Alberto Arizu Sr. and Pablo Minatelli

Varieties: 71% Malbec and 29% Cabernet Sauvignon

Winemaking information: Grapes are manually harvested, followed by the bunch selection and stalk processes, and the subsequent berry selection. The grape juice is cold macerated at a temperature ranging between 8 and 10 °C for five days, and a percentage of the Malbec undergoes carbonic maceration. The Malbec is then fermented in small stainless steel tanks at a temperature between 24-28°C for 10 days, undergoing various extractions, such as plunging and rack and return

(délestage) and the Cabernet Sauvignon is fermented in rollers. Once the alcoholic fermentation is completed a post-fermentation maceration takes place and after that each variety is aged between 12 and 14 months in oak barrels, where they go through malolactic fermentation. Next, the best barrels are selected to make the final blend, and the wine is filtered, bottled, and finally stowed in the wine cellar for at least six months before launching it into the market.

Ageing in barrels: Between 12 and 14 months. 100% of the wine is aged in barrels, 1° usage: 38,4%, 2° usage: 51,3% and 3° usage: 10,3%. French (88%) and Hungarian (12%) oak barrels

Ageing potential: 25 years.

Recommended wine serving temperature: Between 15°C and 18°C.

Pairing: Perfect to enjoy with special dishes such as roast rabbit with Dijon mustard, homemade bacon and spinach, or herby seared lamb.

TECHNICAL DATA

Alcohol: 15°

PH: 3.55

Total acidity: 5.70 g/l

Residual sugar: 2.73g/l



DRINK AND APPRECIATE IN MODERATION

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