



LUIGI BOSCA DE SANGRE MALBEC DOC

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 in Las Compuertas, Vistalba and Agrelo (Luján de Cuyo, Mendoza). Altitude: between 900 and 1,100 meters. This Malbec was made under the rules of the Luján de Cuyo Controlled Denomination of Origin.

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 deep purple-coloured red wine. It has aromas of red fruit like cherry and plum and subtle spicy and toasty notes adding complexity. On the palate it is concentrated, round, ample, displaying intense ripe red fruit flavours, with very smooth tannins and balanced acidity. It is a wine with a great character and a long-lasting finish.

WINEMAKING INFORMATION

Harvest by hand, 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 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: 14.4%

Total acidity: 5.1

PH: 3.4

Residual sugar: 2.92 g/l

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