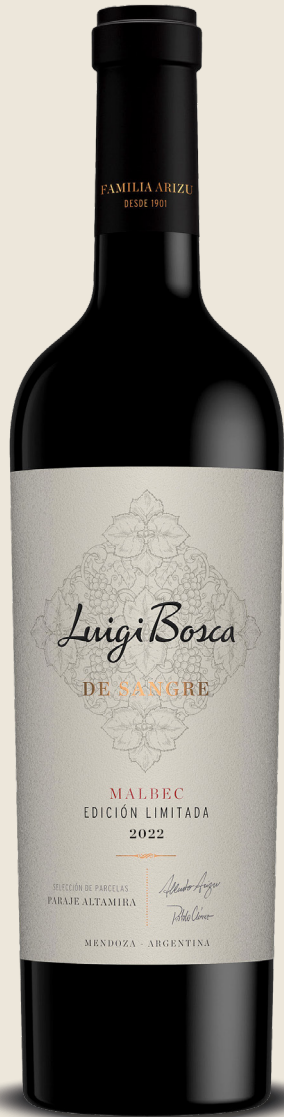


HARVEST
2022



LUIGI BOSCA DE SANGRE MALBEC PARAJE ALTAMIRA

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 Miralejos, in Paraje Altamira, Uco Valley, in Mendoza. Age of the vines (average): 20 years. Altitude: 1,050 meters.

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 aromas of small red berries like raspberry, grapefruit peel and floral hints. On the palate it displays ripe fruit flavours, with great freshness and tension, softness and fine-grained tannins. Long-lasting and complex 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: 14.5%

Total acidity: 3.6

PH: 5.55

Residual sugar: 2.7 g/l

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