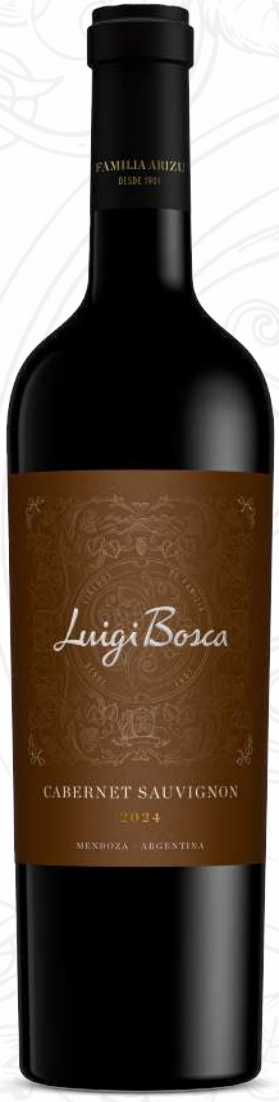
HARVEST
2024

LUIGI BOSCA CABERNET SAUVIGNON



WINE DESCRIPTION
Luigi Bosca Cabernet Sauvignon is a red wine with a deep, bright red color. Its aromas are expressive, with notes of black fruit such as cassis and hints of spices. On the palate it has a sweet and silky entry, with good body and structure. It finishes long and deep, with well defined tannins that suggest good aging potential.

VINEYARDS
Made with grapes from estate vineyards located in Maipú and Luján de Cuyo, Mendoza. Age of the vines: 40 years average. Altitude: between 800 and 1,000 metres.

GRAPE VARIETY
100% Cabernet Sauvignon

AGEING IN OAK BARRELS
The wine is aged in French and American oak barrels for 12 months.

WINEMAKER
Pablo Cúneo

PAIRING
It is ideal to enjoy with game meats with intense flavors, such as venison or wild boar marinated with herbs and served with roasted vegetables.

WINEMAKING INFORMATION
Manual harvest, cluster selection and destemming. Fermentation in stainless steel tanks at controlled temperatures between 24–28°C with selected yeasts. After alcoholic fermentation, the wine is aged in French and American oak barrels for 12 months. It is bottled after gentle filtration.

AGEING POTENTIAL
7 years.

SERVICE TEMPERATURE
Between 16° and 18° C.

TECHNICAL DATA
Alcohol: 13.3%
PH: 3.6
Total acidity: 5.33
Residual sugar: 2.9

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Luigi Bosca SINCE 1901