HARVEST
2025

LUIGI BOSCA CHARDONNAY

WINE DESCRIPTION
Luigi Bosca Chardonnay is a yellow colour white wine with greenish tones. It has aromas of white fruits such as pineapple, pear and peach. On the palate it is round, vivacious, precise and with a fruity character. Well-balanced acidity contributing a nice juiciness. Expressive and persistent finish.

VINEYARDS
Made with grapes from vineyards located in the Uco Valley, Mendoza, of 20 years old average at an altitude between 900 and 1,200 metres.

GRAPE VARIETY
100% Chardonnay

AGEING IN OAK BARRELS
Part of the wine is aged in French oak barrels for six months.

WINEMAKER
Pablo Cúneo

COMMENTS BY THE WINEMAKER
A wine line that summarises our vision: Only work geared towards excellence will give rise to unique and unforgettable wines thanks to its quality, It entails our deepest interpretation of the vine, a way of making our own product based on the attention to detail. An emblem of the Argentine winemaking industry; a four-generation insignia and consolidated knowledge for over 120 years.

WINEMAKING INFORMATION
Manual harvest, bunch selection and pressing using the whole bunch. Fermentation in stainless steel tanks at a temperature between 14- 16°C. Once the alcoholic fermentation concludes, part of the wine is aged in French oak barrels for six months. Gently filtered.

AGEING POTENTIAL
2 years.

SERVICE TEMPERATURE
Between 8° and 10° C.

TECHNICAL DATA
Alcohol: 13.6%
PH: 3.31
Total acidity: 6.8
Residual sugar: 1.8

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Luigi Bosca
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