

Luigi Bosca

Cabernet Sauvignon

100% Cabernet Sauvignon

Founded in 1901 by the Arizu family, Luigi Bosca has been a leader in Argentine winemaking excellence for over 120 years. These wines showcase the unique terroir of Mendoza's subregions, creating distinct and memorable wines that stand out for their quality.

Tasting Notes:

Luigi Bosca Cabernet Sauvignon from Mendoza is a deep and bright red-coloured wine with expressive aromas of black fruits, spices, pepper and leather. Rich and full-bodied with fine tannins and a long and persistent finish. Pairs well with rich meats, including game roasted with herbs and vegetables.

Vineyards:

Region: Luján de Cuyo & Maipú, Mendoza
Elevation: 800 - 1000 meters
Soil Composition: Made with grapes from vineyards located in Maipu and Lujan de Cuyo, Mendoza.
Age of Vines: 40 years average

Winemaking:

Harvest: Manual harvest, bunch selection and de-stalking.
Fermentation: Pre-fermentation cold maceration at a temperature of 8 °C. Fermentation in stainless steel tanks at a controlled temperature of 24-28°C using selected yeasts.

Aging:

Aged in French and American oak barrels for 14 months

Technical Data:

Alcohol: 14.30%
pH: 3.57
Residual Sugar: 2.96 grams/liter
Acidity: 5.63 grams/liter



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