

Luigi Bosca

Chardonnay

100% Chardonnay

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 Chardonnay is an aromatic and elegant wine from Argentina, showing pear and apple aromas with intriguing hints of tropical fruits, citrus and floral notes. Broad texture and ripe fruit flavors develop across the palate. Long, bright and floral finish.

Vineyards:

Region: Uco Valley, Mendoza
Elevation: 900 - 1200 meters
Soil Composition: Made with grapes from vineyards located in Uco Valley, Mendoza.
Age of the vines: 20 years average

Winemaking:

Harvest: Manual harvest, bunch selection, de-stalking and pressed using the whole bunch, after which the grape juice is placed in decanting tanks for 24 hours.

Fermentation: Fermentation is carried out in stainless steel tanks for ten days at a controlled temperature of 16°C using selected yeasts. Once the alcoholic fermentation concludes, part of the wine is aged in French oak barrels for six months, whereas the remaining part of it is kept in stainless steel tanks. Finally, both parts are blended, gently filtered and bottled.

Aging: Partially aged in French oak for 6 months.

Technical Data:

Alcohol: 13.60%
pH: 3.25
Residual Sugar: 1.86 grams/liter
Acidity: 6.30 grams/liter



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