

Luigi Bosca

De Sangre Cabernet Sauvignon

100% Cabernet Sauvignon

A tribute to the pioneering spirit of those who began writing our story. A line that has witnessed our life as a family surrounded by vineyards. An act of co-creation that reflects the firm's style and our winemaker's interpretation. These are wines that express the essence of our passion.

Tasting Notes:

Black fruit and peppery notes are perfectly balanced with roasted hues resulting from its aging in barrels. It is compact, tense, and full-bodied in the palate, with fine and ripe tannins and balanced acidity that provides great smoothness and a persistent, elegant finish.

Vineyards:

Region: Luján de Cuyo, Mendoza
Elevation: 900 - 1100 meters
Soil Composition: Made from grapes grown in select plots of vineyards in Las Compuertas, Agrelo Gualtallary and Altamira.

Winemaking:

Harvest: The grapes are manually harvested in 18 to 20-kilogram boxes, followed by the bunch selection and stalking processes, and, subsequently, berry selection. The grape juice is cold macerated at a temperature ranging between 8 and 10 °C for five to seven days.

Fermentation: It is fermented in small stainless steel tanks, undergoing various extractions, such as plunging and rack and return (délestage)

Aging: 12 months in oak barrels

Technical Data:

Alcohol: 14.40%
pH: 3.55
Residual Sugar: 2.65 grams/liter
Acidity: 5.33 grams/liter



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