

# Luigi Bosca

## Malbec

100% Malbec

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 Malbec is a bright purple-red wine featuring intense and pleasant aromas of red fruits, floral and spicy hints. Generous fruit flavors fill the palate, enhanced by sweet tannins and light toast notes.

### Vineyards:

Region: Luján de Cuyo & Uco Valley, Mendoza  
Elevation: 900 - 1100 meters  
Soil Composition: Made with grapes from vineyards located in Luján de Cuyo and Uco Valley, Mendoza.  
Age of the vines: 35 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. Once the alcoholic fermentation concludes, the wine is aged in French oak barrels for 12 months. The wine is then bottled through a gentle filtering process.

### Aging:

12 months in French Oak

### Technical Data:

Alcohol: 14.40%  
pH: 3.61  
Residual Sugar: 2.73 grams/liter  
Acidity: 5.03 grams/liter



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