Luigi Bosca Paraíso

Varietals: 71% Malbec and 29% Cabernet Sauvignon

Paraíso is the result of the most celebrated harvests only, and perfectly expresses the Arizu family's search in the terroir of Mendoza for over 120 years of history and knowledge. This wine pays tribute to Finca El Paraíso, a transcendent vineyard, the source of inspiration of many of the most important innovations, and part of the historical and emotional legacy of the family.

Tasting Notes:

Paraiso, the winery's most important wine, is a bright and deep violet, red wine. Intense aromas that are balanced and elegant, with a highly accurate yet complex fruity expression. Its delicate notes are reminiscent of red fruits and spices. Its fruity character is very well integrated with the tertiary notes. Persistent finish with great ageing potential.

Vineyards: Region: Elevation: Soil Composition:	Uco Valley, Mendoza 1,000-1,200 meters Grapes grown in select plots from Gualtallary, Tupungato (45.2%), Altamira, San Carlos (34%) and Los Árboles, Tunuyán (20,8%), Uco Valley
Winemaking: Harvest:	Grapes are manually harvested, followed by the bunch selection and stalking processes, and the subsequent berry selection. The grape juice is cold macerated at a temperature ranging between 8 and 10 °C for five days, and a percentage of the Malbec undergoes carbonic maceration.
Fermentation:	It is fermented with selected yeast in stainless steel tanks of 6,000 liter capacity with delestages and pumping-overs.
Aging:	Between 12 and 14 months. 100% of the wine is aged in barrels, 1° usage: 38.4%, 2° usage: 51.3% and 3° usage: 10.3%. French (88%) and Hungarian (12%) oak barrels
Technical Data: Alcohol: pH: Residual Sugar:	15% 3.55 2.73 grams/liter

5.70 grams/liter



Acidity:



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MENDOZA - ARGENTINA