## Luigi Bosca Pinot Noir

100% Pinot Noir

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 Pinot Noir from high elevation Uco Valley is a bright ruby red wine of intense and balanced aromas. Black cherry, raspberry, spice and delicate floral notes. It is clean and vivacious in the palate, featuring a well defined character and an expressive finish with a floral touch. This is a wine that reflects the vineyard's 25 years of age and varietal purity.

## Vineyards:

Region: Uco Valley, Mendoza Elevation: 1,100 - 1,170 meters

Soil Composition: Made with grapes from vineyards located

in Uco Valley, Mendoza.

Age of the vines: 25 years average

Winemaking:

Harvest: Manual harvest, bunch selection,

destemming and manual berry selection, followed by a pre-fermentation cold maceration at a temperature of 8°C.

Fermentation: Fermentation takes place in small

stainless steel tanks at a controlled temperature between 22 and 24°C using

selected yeasts.

Aging: Partially aged in French oak for 8 months.

Once the ageing process concludes, the wine is bottled by gently filtering it.

Technical Data: 14.20%

Alcohol: 3.52

pH: 2.17 grams/liter Residual Sugar: 5.18 grams/liter

Acidity:



