

# Luigi Bosca

## De Sangre DOC Malbec

100% Malbec

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:

Luigi Bosca De Sangre Malbec D.O.C is a bright deep, purple-colored red wine. On the nose this wine displays aromas of red fruits like cherry and plum. Spicy notes can also be perceived adding complexity as well as soft toasty notes resulting of its oak aging. On the palate the wine has a round concentration with soft tannins and well-balanced acidity.

### Vineyards:

Region: Luján de Cuyo, Mendoza  
Elevation: 900 - 1100 meters  
Soil Composition: Made from grapes grown in select plots of vineyards in Las Compuertas, Vistalba and Agrelo. This Malbec was made under the rules of the Luján de Cuyo Controlled Denomination of Origin.

### Winemaking:

Harvest: Manually harvested followed by the bunch selection and de-stalking processes, and subsequently berry selection. The grape juice is cold macerated at a temperature ranging between 8 and 10° C for 5 or 7 days.

### Fermentation:

It is fermented in small stainless steel tanks for 10 days at a temperature between 24-28°C, with various extractions, such as plunging and rack and return (délestage). Once the alcoholic fermentation is completed, a post-fermentation maceration takes place.

### Aging:

12 months in oak barrels

### Technical Data:

Alcohol: 14.40%  
pH: 3.4  
Residual Sugar: 2.92 grams/liter  
Acidity: 5.10 grams/liter



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