

# Luigi Bosca

## Los Nobles

### Varietals:

94% Malbec and 6% Petit Verdot

### Tasting Notes:

Luigi Bosca Los Nobles Vistalba Malbec DOC is a deep purple red wine with ruby red hues. On the nose it displays expressive and intense aromas of red fruits such as strawberry and cherry and delicate toasted and spicy hints from its ageing process. On the palate it is deep, very ample, juicy, with a fine well-defined fruity character and very silky tannins. A very persistent and complex finish with great balance. This wine was made under the regulations of the Luján de Cuyo Denomination of Controlled Origin, District Category (Vistalba).

### Vineyards:

Region: Vistalba, Luján de Cuyo, Mendoza  
Vineyard Name: Los Nobles  
Vineyard Size: 44 hectares  
Elevation: 1026 meters  
Year Planted: 2004  
Soil Composition: Loam to sandy loam, medium depth, followed by a stony profile of alluvial origin, with the presence of calcium carbonate.

Training Method: VSP  
Practices: Sustainable

### Winemaking:

Harvest: Harvest by hand in boxes of 18 to 20 kgs. Selection of clusters, destemming and berry selection. Cold maceration from 3 to 5 days at a temperature between 10°C and 12°C.

Fermentation: Fermentation in stainless steel tanks with selected yeasts (25°-28°C), with delestages and pumping-overs.

Malolactic fermentation: Yes

### Aging:

Vessel: Oak  
Cooperage: French and American  
Duration: 12 months  
Bottle Aging Duration: 1 year  
Ageing Potential: 20 years

### Food Pairing:

Perfect to pair special dishes such as gigot en croute with peas and eggplants, or lamb with sherry onions, bacon and cauliflower puree.

### Technical Data:

Alcohol: 14.50%  
pH: 3.5  
Residual Sugar: 2.53 grams/liter  
Acidity: 5.25 grams/liter



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