



Luigi Bosca Malbec D.O.C. 2014

Overview

As a tribute to the land and to those who work it, Luigi Bosca have worked more than 110 years to understand the intention of the vine. The passion of four generations of the same family, shown in Bodega Luigi Bosca's collection, reflects the result of an ambitious effort started many years ago: the wish to express the thorough version of the essence of Argentine wine.

In 1989 Luigi Bosca collaborated actively to create the Lujan de Cuyo Denomination of Origin, the only D.O.C. established in Argentina, proudly bringing it into line with other D.O.C.s worldwide. To be labeled D.O.C. a wine must adhere to strict regulations; vines must hale from a single vineyard and average 50 years or older. Plantings must be kept to under 550 plants per hectare with yields of not more than 10,000kg. In the winery, wines must be aged a minimum of 12 months in barrique. Additionally, each bottle must be numbered.

Terroir: Sourced from Bosca's east facing La Linda vineyard in Lujan de Cuyo- Maipo. Vines average 70 years and sit at an elevation of 960 meters. Soils here are well drained and shallow based with a mix of limestone and silt.

Vinification: Grapes are hand harvested and meticulously sorted and destemmed upon arrival at the winery. Fermentation occurs at cool temperatures in stainless steel tanks followed by 14 months aging in new and second use French oak. The wine is lightly filtered prior to bottling.

Additional Details

Intense violet color with aromas of cherry and ripe plum. Spiced, with mocha and blackberry hints. Gracefully sweet, with a persistent, delicate perfume and an elegant structure.

Technical Details

- o **Appellation:** Lujan de Cuyo DOC
- o **Winemaker:** José Irrera/ Vicente Garzia
- o **Sustainability:** Sustainable/ Biodynamic Practices
- o **Soil:** Limestone, Silt
- o **Avg Vine Age:** 50 years
- o **Alcohol:** 14%

- Ttl Acidity:** 5.3 g/l
- Residual Sugar:** 2.2 g/l
- Sizes Available:** 750ml, 3L
- Pack Size:** 12/750ml
- UPC Code:** 0 8974476055 5
- Varietals:** 100% Malbec



Recent News



Wine Spectator

Author: Kim Marcus

Date: Thursday, December 1, 2016

Rating: 89

A reformed red. Offering vibrant cherry, plum and raspberry flavors, backed by fresh acidity. Mineral, spice and white pepper details show on the finish. Drink now through 2019.