

# Luigi Bosca

## Luigi Bosca Icono 2011

Luigi Bosca Icono 2011 is a garnet red wine with deep black shades. It is ample in the nose, with blueberry and cherry aromas and floral notes, after which we can perceive spices that are reminiscent of cloves, aniseed and vanilla, in addition to a pleasant ripe tobacco leaves aftertaste. It is meaty, ample in the palate, with tannins and a balanced acidity that makes it elegant, harmonious and round. It is rich in floral and roasted pepper flavors, with mineral and earthy reminiscences. It has a very long and complex finish in the mouth, with a vast touch of ripe fruit, tea leaves and smoked game meat.

### TECHNICAL SHEET

#### ARGENTINA



**Vineyard:** Finca Los Nobles, Las Compuertas, Luján de Cuyo, Mendoza.  
**Altitude:** 1,050 meters.  
**Age of the vineyard:** More than 90 years.  
**Yield per hectare:** 3,200 kg/ha, 20 hl/ha.

#### MENDOZA

#### Variety:

Malbec and Cabernet Sauvignon.

#### Agronomists:

Engineer Alberto Arizu Sr. / Engineer Juan Sola.

#### Description of the terroir

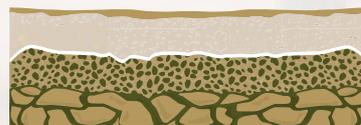
##### Climate:

Continental climate, with a wide range of temperature between day and night, and well-defined seasons which contribute to a good growth of the vines. The altitude and its microclimate are ideal for the grapes since they provide a unique character. Many hours of good sunlight.

##### Soil and vine:

The parcel 41 (Malbec) and the 51 (Cabernet Sauvignon) of Finca Los Nobles have been selected for Icono. Both have a light natural tilt and high density of plants per hectare (6,600). No chemical herbicides are used at the vineyard, and biodynamic practices are implemented for its care and treatment.

##### Soil structure:



25% clay  
45% silt  
30% sand



BODEGA LUIGI BOSCA  
FAMILIA ARIZU

### Winemaking:

The grapes are harvested during the morning in 18 to 20 kilograms boxes so the fruit arrives into the winery at a low temperature. The Malbec is harvested during the last week of March, and the Cabernet Sauvignon, the first and second weeks of April. Both varieties are vinified separately with identical making: the whole grains (no breaks) are cold-macerated for five days to get the greatest potential of the fruit, after which the yeasts specially selected for each variety are added. Classic fermentation occurs in small stainless steel tanks at a controlled temperature (between 25°C and 28°C), with four pumpings and two daily delestages, so there is a long maceration where the liquid is in contact with the skin for approximately 15 days. The must is moved to new French oak barrels when it has around 80 grams of sugar per liter pending fermentation. This way, a natural micro-oxygenation through the pores of the wood and the contribution of the tannins achieved promote the expression of vegetable flavors and help to fix the color. Once the alcoholic fermentation finishes in the oaks, the malolactic fermentation starts spontaneously and the wine stays on its lees for a total of six months. The oenology team makes different blends and the three best are sent to new French oaks where they stay for other 12 months. In September, a year and a half after the harvest, the different blends are evaluated in a blind tasting and the best is chosen for Icono.

### Ageing in barrels:

Luigi Bosca Icono has a total of 18 months ageing in barrels. First, each variety is aged separately in new French oak barrels for six months. After blended, it is aged for other 12 months in new French oak barrels. Then it is bottled without filtering.

### Winemakers:

Pablo Cúneo / Vicente Garzia.

### Comments by the winemaker:

The 2011 vintage was well balanced, with excellent grain ripeness and firm tannins. The Malbec provides red fruit, spices and licorice, good acidity, and round and sweet tannins. The Cabernet Sauvignon provides truffles, dry fruit and minerality, in addition to significant and more rustic tannins suitable for aging. The final result is a blend of great balance, good aromatic expression and elegance. 2011 Vintage: only 5,760 bottles produced.

### SUGGESTIONS

#### Ageing potential:

25 years.

#### Recommended wine serving temperature:

Between 17°C and 19°C.

#### Recommended pairings:

It is ideal to combine with hard cheese, Iberian ham, grilled lamb, deer and red meat stews.

### TECHNICAL DATA

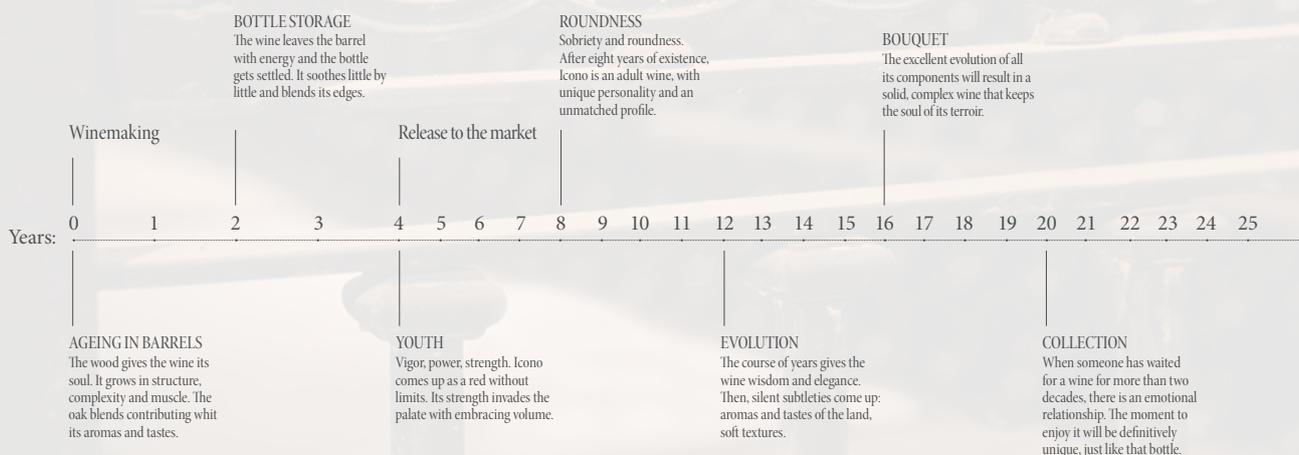
Alcohol: 14.30°

PH: 3.60

Total acidity: 5.96 g/l

Residual sugar: 3.27 g/l

### EVOLUTION LINE OF LUIGI BOSCA ICONO 2011



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