



Luigi Bosca Malbec 2014

Overview

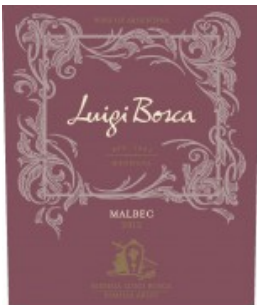
As a tribute to the land and to those who work it, Luigi Bosca have worked more than 110 years to understand the intention of the vine. The passion of four generations of the same family, shown in Bodega Luigi Bosca's collection, reflects the result of an ambitious effort started many years ago: the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

Terroir: Sourced from Bosca's east facing La Linda vineyard in Lujan de Cuyo- Maipo. Vines average 50 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 12 months aging in new and second use French oak. The wine is lightly filtered prior to bottling.

Additional Details

Deep ruby red color, with aromas of ripe red fruit, spices and black pepper. The palate intensity is complemented by the softness and sweetness of tannins. Full-bodied and well structured. Pair with grilled or broiled red meat, deer, hard cheese.



Technical Details

- **Appellation:** Mendoza
- **Winemaker:** José Irrera/ Vicente Garzia
- **Sustainability:** Sustainable/ Biodynamic Practices
- **Soil:** Limestone, Silt
- **Avg Vine Age:** 50 years
- **Alcohol:** 14%
- **Ttl Acidity:** 5.3 g/l
- **Residual Sugar:** 2.2 g/l
- **Sizes Available:** 750ml
- **Pack Size:** 12/750ml
- **UPC Code:** 0 8974476050 0
- **Varietals:** 100% Malbec

Recent News



Wine Enthusiast

Author: Michael Schachner

Date: Thursday, December 1, 2016

Rating: 88

Reedy red-fruit aromas are woody and a touch medicinal. This feels round but edgy, with grabby prodding tannins. Savory herbal berry flavors with salted plum notes finish with overt oak and rubbery tannins,

