



Luigi Bosca Pinot Noir 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 El Paraiso vineyard in Lujan de Cuyo- Maipo. Vines average 45 years and sit at an elevation of 780 meters. Soils here are well drained and shallow based with a mix of limestone and silt.

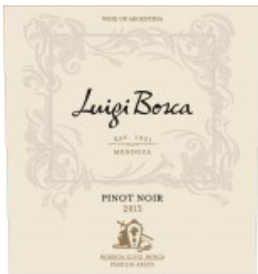
Vinification: Grapes are hand harvested and meticulously sorted and destemmed upon arrival at the winery. Fermentation occurs at cool temperatures in stainless steel tanks followed by 12 months aging in new and second use French oak. The wine is lightly filtered prior to bottling.

Additional Details

Bright ruby red color. Full-bodied, fresh, fruity, velvety. Aromas of red fruit, strawberry, violet and chocolate. Vigorous, attractive, forceful and elegant. Pair with white meat and soft cheese.

Technical Details

- o **Appellation:** Mendoza
- o **Winemaker:** José Irrera/ Vicente Garzia
- o **Sustainability:** Sustainable/ Biodynamic Practices
- o **Soil:** Limestone, Silt
- o **Avg Vine Age:** 45 years
- o **Alcohol:** 13%
- o **Ttl Acidity:** 5.1 g/l
- o **Residual Sugar:** 2.1 g/l
- o **Sizes Available:** 750ml
- o **Pack Size:** 12/750ml
- o **UPC Code:** 0 8974476049 4
- o **Varietals:** 100% Pinot Noir



Recent News

The Black Dress Traveler

Author: Wanda Mann

Date: Tuesday, November 15, 2016

Proving that Mendoza is more than Malbec, this mighty fine Pinot Noir displays impressive finesse and flavor. Silky and juicy with vibrant cherry and strawberry flavors that are balanced by warm hints of chocolate, coffee, and spice.

