



OMSCHRIJVING

Helder paarsrode kleur met intense en evenwichtige aroma's van rood fruit, kruiden en bloemen. De wijn is vol, zacht en expressief in de mond met fijne tannines. Goed afgeronde structuur met volledig geïntegreerd eiken karakter en een goed rijpingspotentieel.

VINIFICATIE

Harvested manually. When the grapes arrive at the winery, a selection of bunches is carried out, then they go on to destemming and later to a selection of grains. The must is cold macerated between three and five days at a temperature of 10 ° C to 15 ° C. It is then fermented with selected yeasts in small capacity stainless steel tanks. During the fermentation-maceration, extraction works such as délestages and tamping are carried out, and when the process is finished, the wine goes to new oak barrels where it undergoes its malolactic fermentation and is aged for 12 to 14 months. Finished aging, stabilized, filtered and bottled. Before going on the market, the bottles are stored in the cellar for at least 6 months.

AWARDS

The best selling Argentine Super Premium Malbec worldwide | 2023 - James Suckling : 90/100 in 2024 | 2023 - IWC : 92/100 in 2024

AANVULLENDE INFORMATIE

Druivenrassen: Malbec
Merk: Luigi Bosca
Land: Argentinië
Gebied: Mendoza Valley
Kleur: Rood
Categorie: Wijn
Smaakwijzer: Elegant, Fruitig, Kruidig
Alcohol percentage: 14.1