

LUIGI BOSCA, MALBEC

DESCRIPTION

Bright purple-red color with intense and balanced aromas of red fruit, spices, and flowers. The wine is full, soft, and expressive on the palate with fine tannins. Well-rounded structure with fully integrated oak character and good aging potential.

VINIFICATION

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 - Mundus Vini: Gold in 2025
2023 - James Suckling : 90/100 in 2024
2023 - IWC : 92/100 in 2024

ADDITIONAL INFORMATION

Grape variety: Malbec
Brand: Luigi Bosca
Country: Argentina
Area: Mendoza Valley
Color: Red
Category: Wine
Flavor profile: Elegant,Fruity,Spicy
Alcohol percentage: 13.50