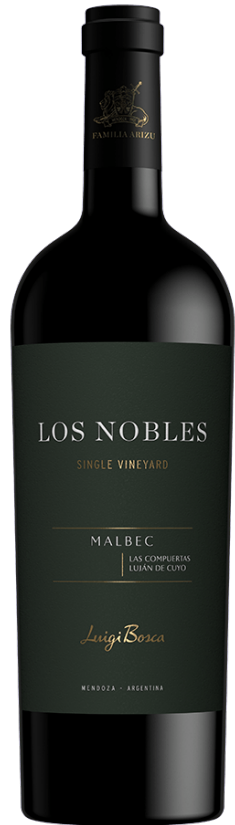


LUIGI BOSCA, LOS NOBLES MALBEC



DESCRIPTION

Dark purple color with a ruby red hue. Expressive and intense aromas of red and black fruits, sweet spices, flowers, and subtle underlying smoky notes. Sharp and lively on the palate. A very fruity and spicy character with balanced freshness. Fine and smooth tannins and a long finish that testifies to complexity. It is a unique blend of old Malbec and Petit Verdot grapes.

VINIFICATION

Hand-harvested in mid-April and transported in 20 kg crates. The bunches are selected and destemmed. Pre-fermentation takes place with cold maceration for 3 to 5 days at 8°C. Fermentation is carried out in small stainless steel tanks between 22°C and 24°C. The grapes are pressed and drained during maceration. Aging in new oak barrels takes place for 18 months. Finally, the wine is filtered and bottled.

UNIQUE SELLING POINTS

- Finca Los Nobles is the oldest family vineyard (one of the oldest in Las Compuertas), originally planted in 1868 and home to Luigi Bosca's finest wines.
- Grape blend from the oldest family vineyard.
- Rare, limited production.
- Long aging potential.

AWARDS

2022 Tim Atkin : 96/100 in 2025

ADDITIONAL INFORMATION

Grape variety: Malbec, Petit Verdot
Country: Argentina
Area: Mendoza Valley
Color: Red
Category: Wine
Flavor profile: Complex, Rich, Robust
Alcohol percentage: 14.50