

Luigi Bosca

RESERVA



Malbec

Vintage 2006.

"La Linda" Vineyard.
Luján de Cuyo, Mendoza.
960 m above sea level

TASTING NOTES

With deep ruby red color, this wine displays ripe red berries, spice and black pepper aromas. Its intense initial taste is complemented by the softness and sweetness of its tannins. It is a wine with a great body and structure.

TECHNICAL SHEET

Climate

Dry, very cold winters, temperate springs, fresh summers. Big thermal temperature between night and day. Average summer temperature: 22° C and average winter temperature: 6° C. Minimum winter temperature: -6° C. Average annual rainfall: 197 mm.

Soil

Alluvial, clay and limestone. Abundant lime. Shallow. Subsoil of stone and pebbles. Good drainage. 1.5% west-east and 1% south-north inclination.

Oak Ageing

12 months in French oak barrels.

Yield of Vineyard

70 qq/ha 49 hlts. / ha.

Grape Variety

Malbec 100%.

Ageing Potential

10 years.

Filtering

One very light filtering.

Service Temperature

16°C /18°C.

Basic Analysis

Alcohol 14,30° pH 3,53 Total Acidity 4,85 g/l Residual Sugar 2,19 g/l

Pairing

Roast or grilled red meat, Venison, Hard cheese.



BODEGA LUIGI BOSCA
FAMILIA ARIZU