

Luigi Bosca

RESERVA



Pinot Noir

Vintage 2007.

El Paraíso Vineyard
Maipú, Mendoza.
780 m above sea level.

TASTING NOTES

Shining ruby red color. A fresh, fruity and velvety wine with great body. With red berries, strawberries, violet and chocolate aromas, it is a vigorous and attractive wine which combines strength and elegance.

TECHNICAL SHEET

Climate

Long autumns, cold winters, rainless temperate summers, ideal conditions for obtaining optimum ripeness and big body. Average summer temperature: 23° C and minimum winter temperature: -4°C. Average annual rainfall: 220 mm.

Soil

Aluvial, calcáreo areia. Permeáveis, apoiado por pedras e cascalho. 1% de inclinação leste-oeste

Oak Ageing

8 months in French oak.

Yield of Vineyard

70 qq/ha 49 hlts. / ha.

Grape Variety

Pinot Noir 100%.

Ageing Potential

5 years.

Filtering

One very light filtering.

Service Temperature

18°C /20°C.

Basic Analysis

Alcohol 14,10° pH 3,68 Total Acidity 5,21 g/l

Residual Sugar 2,65 g/l

Pairing

White meat - Small game, such as quail and pleasant - Soft cheese.



BODEGA LUIGI BOSCA
FAMILIA ARIZU