

# Luigi Bosca

## Luigi Bosca · Brut

Luigi Bosca Brut is a yellow bright sparkling wine with greenish reflections. It has delicate and elegant aromas with ripe fruit, spices and toasted bread notes. It is refreshing in the mouth, ample and bal-

anced in the palate, with fine and persistent bubbles. With its unique character, good structure and a gentle and tight finish, this is a special wine, made to celebrate special times.



### **TECHNICAL SHEET**

#### **Vineyard:**

Produced with grapes grown in estate vineyards, located in Luján de Cuyo and Tupungato, Valle de Uco, Mendoza.

#### **Age of the vineyard:**

Luján de Cuyo: 30 years average.  
Valle de Uco: 20 years.

**Altitude:** Between 800 and 1,200 meters.

#### **Agronomists:**

Engineer Alberto Arizu Sr.  
Engineer Juan Sola.

#### **Yield per hectare:**

10,000 kg/ha, 60 hl/ha.

**Variety:** Chardonnay 60%, Pinot Noir 40%.

#### **Winemaking method:**

Traditional or Champenoise.

**Winemaker:** Pablo Cúneo

**Winemaking:** To make the base wine, grapes are manually harvested. Once in the wine cellar, these are selected and pressed in their whole cluster. The grape juice obtained is taken to decanting tanks for sedimentation cleaning purposes for 24 hours. The two varieties are fermented separately in stainless

steel tanks at a temperature of around 12-14 °C. The wines produced do not undergo malolactic fermentation to preserve the freshness of the malic acid. Afterwards, the blend is made and the second fermentation takes place. The skimming off process is conducted following the Champenoise method, which involves filling the bottles with the base wine and adding the selected yeasts and sugar. This second fermentation is carried out at a temperature of 18 °C and, once this process is concluded, the sparkling wine is kept in its own lees for 18 months in order to provide creaminess and aromatic complexity. Finally, sediments are removed in bottle holders, wines are disgorged and the expedition liqueur, which defines the Brut sparkling wine category, is added.

### **SUGGESTIONS**

**Ageing potential:** 2 years.

#### **Recommended wine serving temperature:**

Between 8°C and 10°C.

**Recommended pairings:** Perfect to enjoy with au gratin oysters, grilled prawns or a green risotto with mushrooms.

### **TECHNICAL DATA**

**Alcohol:** 12.90°

**PH:** 3.20

**Total acidity:** 6.00 g/l

**Residual sugar:** 9.05 g/l



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FAMILIA ARIZU

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