



## LUIGI BOSCA DE SANGRE WHITE BLEND

De Sangre is the name the Arizu family has given to those outstanding wines that are meant to be shared with loved ones, a tradition that has remained uninterrupted for over a century.

### VINEYARDS

Made with grapes from vineyards located in Gualtallary and El Peral, Tupungato, Uco Valley, Mendoza, at an altitude of 1050 meters average. Age of the vines: 25 years average.

### GRAPE VARIETIES

50% Chardonnay, 35% Semillon and 15% Sauvignon Blanc.

### AGEING IN OAK BARRELS

The Chardonnay is fermented in French oak barrels, remaining in contact with the fine lees for 8 months.

### CURATORS

Alberto Arizu (Sr) and Pablo Cúneo

### WINE DESCRIPTION

It is a yellow colour white blend with light golden and greenish tones. On the nose it is expressive and vivacious, with floral notes and white fruit aromas like peach, pear and pineapple standing out. On the palate the wine is clear, fresh, ample and juicy at the same time. Long-lasting, elegant and well-defined finish.

### WINEMAKING INFORMATION

Harvest by hand, bunch selection and whole-bunch pressing. The Semillon, the Sauvignon Blanc and the Chardonnay are fermented at a controlled temperature between 14-16 °C for 10 days. The Semillon and the Sauvignon Blanc are fermented in stainless steel tanks and are kept there for 8 months. The Chardonnay is fermented in French oak barrels, where it later undergoes partial malolactic fermentation and it is aged there for 8 months in contact with the fine lees. After that, the blend is made, smoothly filtered and bottled.

### AGEING POTENTIAL

8 years

### SERVICE TEMPERATURE

Between 8° and 12°C

### TECHNICAL DATA

Alcohol: 13.6%  
Total acidity: 6.6  
PH: 3.2  
Residual sugar: 1.7 g/l

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