



## **2008 Luigi Bosca Pinot Noir**

A Pinot Noir Dry Red Table wine from Mendoza, Argentina,

Review by  
WA # , #184 (Aug 2009)  
Rating: 90  
Drink 2009 - 2015  
Cost: \$20

The 2008 Pinot Noir spent 8 months in French oak. Dark ruby-colored, it has an engaging perfume of cherry, and cinnamon. Very concentrated with intense sweet fruit, the wine has excellent varietal character, tannin, and 1-2 years of aging potential. Drink this value-priced Pinot over the next 5-6 years. Importer: Testa Wines, Oyster Bay, NY; tel. (516) 624-8474

## **2008 Luigi Bosca La Linda Torrontes**

A Torrontes Dry White Table wine from Mendoza, Argentina,

Review by  
*eRobertParker.com* # , #184 (Aug 2009)  
Rating: 86  
Drink 2009 - 2010  
Cost: \$10

The 2008 La Linda Torrontes is light straw colored with a fragrant bouquet of spring flowers, mineral, and tropical aromas. The wine has a broad band of fruit, decent acidity and concentration, and more value than most. It is a solid effort for the money. Drink it over the next 12-18 months. Importer: Testa Wines, Oyster Bay, NY; tel. (516) 624-8474

## **2007 Luigi Bosca Syrah Reserva**

A Syrah Dry Red Table wine from Maipu, Mendoza, Argentina,

Review by  
WA # , #184 (Aug 2009)  
Rating: 90  
Drink 2011 - 2019  
Cost: \$18

The 2007 Syrah Reserva spent 12 months in French oak. Purple/black in color, it reveals a perfume of bacon, game, and blueberry muffin. Medium- to full-bodied, it is quite rich on the palate with plenty of spicy fruit, enough fine-grained tannin to evolve for 2-3 years, and a lengthy, pure finish. Drink this effort from 2011 to 2019. Importer: Testa Wines, Oyster Bay, NY; tel. (516) 624-8474

### **2007 Luigi Bosca Gala 3**

A Proprietary Blend Dry White Table wine from Mendoza, Argentina,

Review by  
*eRobertParker.com* # , #184 (Aug 2009)  
Rating: 90  
Drink 2009 - 2013  
Cost: \$28

Luigi Bosca's 2007 Gala 3 Viognier-Chardonnay-Riesling is medium straw-colored with an engaging bouquet of spring flowers, citrus, melon, and peach. Vibrant and dry on the palate, the wine has plenty of ripe acidity, impeccable balance, and a lengthy finish. This inspired blend will drink well for another 3 years. Importer: Testa Wines, Oyster Bay, NY; tel. (516) 624-8474

### **2007 Luigi Bosca La Linda Malbec**

A Malbec Dry Red Table wine from Mendoza, Argentina,

Review by  
WA # , #184 (Aug 2009)  
Rating: 87  
Drink 2009 - 2014  
Cost: \$9-\$11

The 2007 La Linda Malbec spent 3-4 months in seasoned oak. Dark ruby-colored, it offers up a lovely array of cinnamon, incense, and black cherry. Ripe, smooth-textured, and savory, it has an easy-going palate with no hard edges. This lengthy effort can be enjoyed over the next 4-5 years. It over-delivers big value. Importer: Testa Wines, Oyster Bay, NY; tel. (516) 624-8474

## **2007 Luigi Bosca Cabernet Sauvignon Reserva**

A Cabernet Sauvignon Dry Red Table wine from Maipu, Mendoza, Argentina,

Review by  
WA # , #184 (Aug 2009)  
Rating: 90+  
Drink 2009 - 2015  
Cost: \$20

The 2007 La Linda Cabernet Sauvignon was aged for 3-4 months in seasoned oak. Dark ruby-colored, it has an enticing nose of cedar, spice box, black currant, and blackberry. Medium- to full-bodied, it has fruit, light tannin, excellent balance, and solid length. Drink this fine value over the next 5-6 years. Testa Wines, Oyster Bay, NY; tel. (516) 624-8474

## **2007 Luigi Bosca La Linda Cabernet Sauvignon**

A Cabernet Sauvignon Dry Red Table wine from Maipu, Mendoza, Argentina,

Review by  
WA # , #184 (Aug 2009)  
Rating: 87  
Drink 2012 - 2022  
Cost: \$10

The 2007 Cabernet Sauvignon Reserva spent 14 months in new French oak. It is opaque purple-colored with an aromatic array of pain grille, spice box, incense, black currant, and blackberry. On the palate it has tannin with enough savory fruit for balance. It will require several years of cellaring to reveal its full potential. Drink it from 2012 to 2022. Importer: Testa Wines, Oyster Bay, NY; tel. (516) 624-8474

## **2007 Luigi Bosca Chardonnay Finca Los Nobles**

A Chardonnay Dry White Table wine from Lujan, Mendoza, Argentina,

Review by  
*eRobertParker.com* # , #184 (Aug 2009)  
Rating: 91  
Drink -  
Cost: \$39

The 2007 Chardonnay Finca Los Nobles was 100% barrel-fermented in Francois Freres barriques that remained for one year before bottling without filtration. It offers up a splendid perfume of toasty tropical mango, poached pear, and mineral. Medium- to full-bodied with intense flavors, lively acidity, and excellent balance, it should evolve for 2-3 years at which point more complexity should be present. Importer: Testa Wines, Oyster Bay, NY; tel. (516) 624-8474

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## **2006 Luigi Bosca Icono**

A Proprietary Blend Dry Red Table wine from Argentina,

Review by  
*eRobertParker.com* # , #184 (Aug 2009)  
Rating: 93+  
Drink 2015 - 2026  
Cost: \$120

The 2006 Icono is a blend of 55% Malbec and 45% Cabernet Sauvignon which spent 18 months in oak. Opaque purple-colored, the wine has an enthralling bouquet of wood smoke, espresso, damp cherry, and blackberry confiture. Medium- to full-bodied, mouth-filling, and rich, this back-strapped effort is loaded with savory fruit and tannin. It demands 6-8 years of cellaring and will offer a drink extending from 2015 to 2026. Importer: Testa Wines, Oyster Bay, NY; tel. (516) 624-8474

## **2005 Luigi Bosca Finca Los Nobles Field Blend**

A Proprietary Blend Dry Red Table wine from Lujan, Mendoza, Argentina,

Review by  
*eRobertParker.com* # , #184 (Aug 2009)  
Rating: 92  
Drink 2012 - 2020  
Cost: \$70

The 2005 Finca Los Nobles Field Blend Malbec (89%) Petit Verdot (11%) spent 20 months in new oak. Deep purple-colored with an enticing perfume of pain grille, tar, incense, black cherry, and blackberry on the palate, the wine has serious depth, a brawny muscularity, intense black fruit flavors, and a luscious finish. It will benefit from 4-6 years of cellaring and drink well from 2012 to 2020. Importer: Testa Wines, Oyster Bay, NY; tel. (516) 624-8474