



- 94** **2005 Luigi Bosca Finca Los Nobles Cabernet Field Blend**  
**A Cabernet Sauvignon Dry Red Table wine from Mendoza, Argentina**  
The opaque purple-colored 2005 Finca Las Nahles Cabernet Field Blend is made up of 88% Cabernet Sauvignon and 12% Cabernet Franc aged for 24 months in new French oak. It exhibits a superb perfume of pain grille, clove, cinnamon, red currants, black currants, and blackberry liqueur. This leads to a plush, nearly opulent wine with gobs of spicy fruit, enough ripe tannin to evolve for 6-8 years, and a 45-second finish. Its prime drinking window will be from 2015 to 2035.
- 90** **2006 Luigi Bosca Gala 3**  
**A Proprietary Blend Dry White Table wine from Mendoza, Argentina**  
Luigi Bosca's 2006 Gala 3 is composed of 50% Viognier, 40% Chardonnay, and 10% Riesling aged for 8 months in French oak. Medium gold-colored, it displays an expressive bouquet of honey, spring flowers, and white peach. Medium-bodied and smoothly textured, on the palate notes of tropical fruits and vanilla emerge. Crisp, flavorful, and well balanced, it should be consumed over the next 12-18 months.
- 92** **2006 Luigi Bosca Gala I**  
**A Proprietary Blend Dry Red Table wine from Mendoza, Argentina**  
The 2006 Gala I is composed of 85% Malbec, 10% Petit Verdot, and 5% Tannat, each varietal from a different region of Mendoza. The wine was barrel-fermented and aged for 14 months in French oak. Opaque purple-colored, it offers a brooding nose of pain grille, tar, black cherry, blackberry, and licorice. Robust, concentrated, and layered on the palate, it nicely conceals its significant structure under a blanket of savory fruit. This lengthy effort has 4-6 years of aging potential and will be at its best from 2013 to 2025.
- 95** **2005 Luigi Bosca Icono**  
**A Proprietary Blend Dry Red Table wine from Argentina**  
The flagship wine and the star of an impressive portfolio is the 2005 Icono, a blend of 54% Malbec and 46% Cabernet Sauvignon. The wine received a "200% new oak" elevage over 18 months. Amazingly, the wine has fully integrated all the oak with the nose revealing smoke, scorched earth, creosote, black cherry, and blackberry. On the palate, this opulent, succulent effort combines power and elegance while hiding enough tannin to support a decade of evolution in the cellar. Its pure finish lingers for over a minute. Drink this exceptional effort from 2015 to 2035 although its impeccable balance may extend this drinking window even further.
- 88** **2006 Luigi Bosca La Linda Bonarda**  
**A Bonarda Dry Red Table wine from Mendoza, Argentina,**
- 87** **2006 Luigi Bosca La Linda Malbec**  
**A Malbec Dry Red Table wine from Mendoza, Argentina,**
- 89** **2007 Luigi Bosca La Linda Torrontes**  
**A Torrontes Dry White Table wine from Mendoza, Argentina,**
- 91** **2006 Luigi Bosca Malbec Single Vineyard**  
**A Malbec Dry Red Table wine from Lujan de Cuyo, Mendoza, Argentina**  
The 2006 Malbec Single Vineyard spent 14 months in French oak. It is purple-colored with an expressive bouquet of black cherry, mineral, and spice box. On the palate it is both mouth-coating and elegant with plenty of sweet fruit, excellent depth, and a long, pure finish.
- 90** **2007 Luigi Bosca Pinot Noir**  
**A Pinot Noir Dry Red Table wine from Mendoza, Argentina**  
The cherry-colored 2007 Pinot Noir was barrel-fermented and aged in oak for eight months. It has enticing varietal aromas of raspberry and strawberry leading to a friendly, velvety-textured, sweetly fruited Pinot with attractive flavors and good length. Drink this excellent value over the next four years.