

LA LINDA

CABERNET SAUVIGNON 2022

La Linda Cabernet Sauvignon is a red wine of deep red color with ruby tones. It features expressive and balanced aromas, with fruity and spicy notes. It is clean and gentle on the palate, with fine and firm tannins that add structure and make it elegant and easy to drink. It is a juicy and well-bodied wine. Its varietal character is noticeable and its typicity very distinctive.

VINEYARDS: Made using grapes grown in 30-year-old vineyards average, located in Maipú, Mendoza, at an average altitude of 780 meters.

VARIETY: Cabernet Sauvignon 100%

AGEING POTENTIAL: 3 years

WINEMAKER: María Belén Rodríguez

WINEMAKING:
The grapes are harvested by hand at optimal ripeness. Once in the winery selection of clusters and destemming are carried out. Alcoholic fermentation is conducted in stainless steel tanks at a controlled temperature between 24-28°C with selected yeasts. After the fermentation is completed, it is aged in concrete and stainless steel tanks, to be finally clarified, filtered and bottled.

SERVICE: Drink at a temperature of between 15°C and 18°C.

RECOMMENDED PAIRINGS:
This wine goes very well with grilled red meat, such as chorizo beef, thick ribs, and lamb curry.



COMMENTS BY THE WINEMAKER:

La Linda wines give a sense of freshness. Grapes are born in healthy and balanced vineyards, providing the wine with its vivacity. Made seeking accuracy and clarity in the fruity expression of each variety, what is achieved through an early harvest and a well-cared for winemaking process that strengthen the wine's fresh aromas and juicy character. La Linda is a line made up of easy to grasp wines that are highly versatile to pair a great variety of dishes, recipes and, especially, experiences.

TECHNICAL DATA:

Alcohol: 13°
PH: 3,65
Total acidity: 5,10 g/l
Residual sugar: 2,90 g/l

LUIGI BOSCA WINES
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