

# LA LINDA

## CHARDONNAY

### 2022

La Linda • Chardonnay is a white wine of bright yellow color and golden and greenish tones, with harmonious and expressive aromas reminiscent of fresh fruit such as peach and pear. It is well-balanced and refreshing on the palate. It is a wine with character and good body, vivacious, with a firm acidity, expressive and a pleasant and persistent finish.

**VINEYARDS:** Made using grapes grown in 30-year-old vineyards average, located in Luján de Cuyo and Maipú, Mendoza, at an average altitude of 960 meters.

**VARIETY:** Chardonnay 100%

**AGEING POTENTIAL:** 2 years

**WINEMAKER:** María Belén Rodríguez

**WINEMAKING:**

Selection of clusters and destemming. Grapes are chilled and pressed in the pneumatic press for 4 hours. Decanted in tanks for 24 to 48 hours. Fermentation is conducted in stainless steel tanks at a controlled temperature of 15°C with selected yeasts until the process is completed. Stabilized, lightly filtered, and bottled.

**SERVICE:** Drink at a temperature between 7°C and 10°C.

**RECOMMENDED PAIRINGS:**

It goes very well with green salads, fresh goat cheese and grilled fish.



**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: 12,8°  
PH: 3,32  
Total acidity: 5,70 g/l  
Residual sugar: 1,90 g/l

LUIGI BOSCA WINES  
ARGENTINA

DRINK AND APPRECIATE IN MODERATION.

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