

LA LINDA

EXTRA BRUT

La Linda . Extra Brut is a Chardonnay and Semillon-based golden sparkling wine with greenish hints. It has expressive and balanced aromas, with pleasant white fruit and honey notes. It is straight-forward and lively on the palate, with persistent bubbles. A voluptuous, refreshing and graceful wine, with a harmonic finish reminiscent of dried fruits.

VINEYARDS: Made using grapes grown in more than 30 year old vineyards located in Maipú and Luján de Cuyo, Mendoza, at an average altitude of 800 meters.

VARIETY: Chardonnay 50%,
Semillon 50%

WINEMAKER: María Belén
Rodríguez

WINEMAKING:

Harvest, bunch selection and destemming processes. Grapes are cooled and placed in pneumatic presses. The grape juice obtained is poured and, once cleaned, it is fermented in stainless steel tanks at a controlled temperature of 16°C using selected yeasts. After the fermentation process, the final blend is carried out on the base wines, with equal parts of Chardonnay and Semillon. The second fermentation of this base wine takes place in the tanks, where it is kept in contact with yeasts for 30 days. Once the "prise de mousse" is complete, sugar is added using a high-concentrated syrup, known as expedition liqueur, which defines the Extra Brut sparkling category. Finally, it is corked and the wire cage is placed.



PAIRINGS: It amalgamates very well with sushi rolls, salmon sashimi, prawn appetizers and grilled white meats.

SERVICE: Drink at a temperature of 8°C.

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 with a great variety of dishes, recipes and, especially, experiences.

TECHNICAL DATA:

Alcohol: 12,1°
PH: 3,22
Total acidity: 6,37 g/l
Residual sugar: 10,24 g/l