

LA LINDA

MALBEC 2022

La Linda . Malbec is a red wine of bright purplish red color, very expressive, with aromas reminiscent of fresh red fruits such as strawberries and cherries and subtle spicy notes. It is straightforward and fluid on the palate with soft tannins. It is a gentle, juicy and fresh wine, with good volume, a distinctive varietal typicity and a very pleasant finish.

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

VARIETY: Malbec 100%

AGEING POTENTIAL: 3 years

WINEMAKER: María Belén Rodríguez

WINEMAKING:

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

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

RECOMMENDED PAIRINGS: This wine goes very well with stuffed pasta, grilled red meat and cheese and cold cuts platters.



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: 14,1°
PH: 3,65
Total acidity: 5,40 g/l
Residual sugar: 2,80 g/l

LUIGI BOSCA WINES
ARGENTINA

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