$\frac{L \land L N D \land}{\text{ROSÉ MALBEC 2022}}$

La Linda Rosé Malbec is a pale and bright pink wine with fresh and expressive aromas which are reminiscent of strawberries and cherries. It is fresh and vibrant on the palate, with grace and good acidity. It is a vivacious and gentle wine, with a welldefined fruity character and a pleasant finish. Ideal to serve as an aperitif.

IGI BOSCA WINI

VINEYARDS:

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

VARIETY: Malbec 100%

AGEING POTENTIAL: 1 year

WINEMAKER: María Belén Rodríguez

WINEMAKING:

Manual harvest, subsequent bunch selection and destemming. The grape juice is macerated with the skins in the press for a few hours. Afterwards, the grape juice is separated from the skins and placed in a stainless steel tank, where it ferments at a controlled temperature of 18°C with selected yeasts. When alcoholic fermentation is completed, it remains in the tank until the filtering and bottling stage.

SERVICE: Drink at a temperature between 9°C and 12°C.

RECOMMENDED PAIRINGS: This wine goes very well with sushi rolls, salads, grilled white meat and pasta with filetto sauce.



MALBEC 2022



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 strenghten 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: 13,2° PH: 3,25 Total acidity: 6,15 g/l Residual sugar: 1,8 g/l

DRINK AND APPRECIATE IN MODERATION.

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LUIGI BOSCA WINES ARGENTINA