

LA LINDA

SWEET VIOGNIER 2022

La Linda Sweet Viognier is a natural sweet white wine of bright yellow color, with fresh aromas that are reminiscent of tropical fruit such as mango and banana and white flowers. It is vibrant and refreshing on the palate, with good body and a great balance between natural acidity and residual sugar. It is a fragrant, nice and graceful wine, with a very expressive gentle finish. Ideal to enjoy on informal occasions as an aperitif.

VINEYARDS: Made using grapes grown in 30-year-old vineyards average, located in Maipú, Mendoza, at an altitude of 850 meters.

VARIETY: Viognier 100%

AGEING POTENTIAL: 1 year

WINEMAKER: María Belén Rodríguez

WINEMAKING:

Manual harvest, subsequent bunch selection and destemming at the wine cellar. After going through the press, the grape juice is placed in stainless steel tanks, where it rests for 24 hours. After its racking, it is fermented using selected yeasts under a strict and thorough temperature control. When the desired residual sugar is reached (around 60 grams per liter), alcoholic fermentation is interrupted through a cooling process. Finally, it is carefully filtered and bottled.

SERVICE: Drink at a temperature of between 6°C and 8°C.

RECOMMENDED PAIRINGS: This wine goes very well with salads that mix green leaves and seasonal fruits, semi-hard cheeses, as well as with desserts, such as fruit cakes.



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: 7,6°
PH: 3,0
Total acidity: 8,25 g/l
Residual sugar: 80,6 g/l

LUIGI BOSCA WINES
ARGENTINA

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