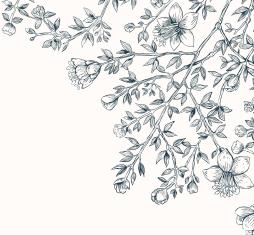
## LA LINDA

Inspired in the landscapes of Mendoza, La Linda wines give a sense of freshness. Its wines are 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 enhance the wine's fresh and primary aromas.





## **OLD VINES MALBEC 2024**

**GRAPE VARIETY:** Malbec 100%

**VINEYARDS:** Made with grapes from vineyards located in Maipú and Luján de Cuyo, Mendoza. Age of the vines: between 50 and 60 years. Altitude: 800 meters (average).

WINEMAKING INFORMATION: Harvest by hand, bunch selection and destemming. Alcoholic fermentation in stainless steel tanks at a temperature between 24-28°C with selected yeasts. Once fermentation is completed, part of the Malbec is aged in French oak barrels, 2nd and 3rd use. After the ageing process is completed, the blend is made, and the wine is gently filtered and bottled.

WINEMAKER: Belén Rodriguez

**TASTING NOTES:** It is a deep purple coloured red wine with pronounced aromas of fresh red fruits and floral and spicy notes. On the palate it has intense ripe fruit flavours and it is juicy, vivacious and gentle, with very smooth tannins and a good structure.

**SERVICE:** Between 15 and 18°C

## **TECHNICAL DATA:**

Alcohol: 13,5 PH: 3.58

Total acidity: 5,15 Residual sugar: 2

> LUIGI BOSCA WINES ARGENTINA





