

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.



SWEET 2025

GRAPE VARIETY: Aromatic white grape varieties.

VINEYARDS: Made with grapes of 30 years old average located in the Maipú, Mendoza, at 850 metres of altitude.

WINEMAKING INFORMATION: The grapes are harvested manually. The bunches are selected and destemmed. After pressing, the must goes to stainless steel tanks where it decants for 24 hours. After racking, fermentation begins with selected yeasts under strict and meticulous temperature control. When the desired residual sugar is reached (around 60 grams per liter), alcoholic fermentation is interrupted with cold. Once alcoholic fermentation is complete, the wine is gently filtered and bottled.

AGING POTENTIAL: 1 year.

WINEMAKER: Belén Rodríguez

TASTING NOTES: Linda Sweet is a naturally sweet white wine, bright yellow in color with greenish hues. Aromas of pineapple, pear, and white peach, with subtle citrus notes. Refreshing and vibrant on the palate, with a good balance between sweetness and acidity. Ideal as an aperitif or for informal occasions.

SERVICE: Between 6°C and 8°C.

TECHNICAL DATA

Alcohol: 9,7 %

pH: 3,15

Total acidity: 6,44 g/l

Residual sugar: 69,7 g/l

LUIGI BOSCA WINES
ARGENTINA