

LA
LINDA
BODEGA LUIGI BOSCA

Cabernet Sauvignon 2021

La Linda · Cabernet Sauvignon is a red wine of deep red color with ruby highlights. It features expressive and balanced aromas, with herbal and spicy notes such as white pepper, while its hints of ripe black fruit also stand out. It is clean and gentle in the palate, with fine and firm tannins that add structure and make it elegant and easy to drink. A juicy, well-bodied wine with a noticeable varietal character and a distinctive typicity.

Vineyards

Made using grapes grown in 30-year-old vineyards average, located in Maipú, Mendoza, at an average altitude of 780 meters.

Variety

Cabernet Sauvignon 100%

Ageing potential

3 years

Winemakers

Pablo Cúneo and Vicente Garzia.

Winemaking

Handpicking, selection of clusters and destemming at the peak of ripeness. Fermentation is conducted in stainless steel tanks at a controlled temperature of 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.



Serving temperature

Drink young, at a temperature of between 15°C and 18°C.

Pairings

This wine goes very well with grilled red meat, such as chorizo beef, thick ribs, and lamb curry.

Technical data

Alcohol: 13,7°

PH: 3,58

Total acidity: 5,44 g/l

Residual sugar: 3 g/l

Comments by the winemaker

La Linda wines give a sense of freshness and youth. 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.

DRINK AND APPRECIATE IN MODERATION.

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