

# LA LINDA

BODEGA LUIGI BOSCA

## Chardonnay Unoaked 2021

La Linda • Chardonnay is a white of bright yellow color and golden and greenish highlights, with balanced aromas, distinctive fruity touches reminiscent of apples and pears. It is clean and refreshing on the palate, as well as voluptuous and balanced. A full-bodied and expressive wine with character, strength and a pleasant and persistent finish, whose firm acidity makes it vivacious in the mouth.

### Vineyards

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

### Variety

Chardonnay 100%

### Ageing potential

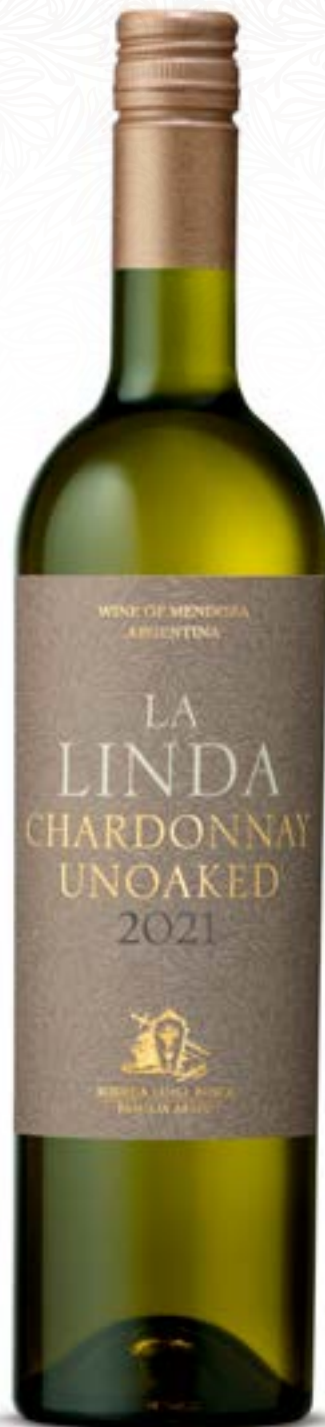
2 years

### Winemakers

Pablo Cúneo and Vicente Garzia.

### Winemaking

Selection of clusters and de-stemming. Grapes are chilled and pressed for 4 hours in the pneumatic press. Decanted in tanks for 24 to 48 hours. Fermentation is conducted at a controlled temperature of 15°C with selected yeasts until the process is completed. Stabilized, lightly filtered, and bottled.



### Serving temperature

Drink at a temperature of between 7°C and 10°C.

### Pairings

It goes very well with green salads, fresh goat cheese and grilled fish.

### Technical data

Alcohol: 13,4°

PH: 3,21

Total acidity: 6,68 g/l

Residual sugar: 1,42 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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