

LA  
LINDA  
BODEGA LUIGI BOSCA

# Extra Brut

La Linda · Extra Brut is a Chardonnay and Semillon-based golden sparkling wine with greenish hints. It has expressive and balanced aromas, with pleasant white fruit and honey notes. It is straight-forward and lively on the palate, with persistent bubbles. A voluptuous, refreshing and graceful wine, with a harmonic finish reminiscent of dried fruits.

## Vineyards

Made using grapes grown in its own 30-year-old vineyards, located in Luján de Cuyo and Maipú, Mendoza, at an average altitude of 800 meters.

## Variety

Chardonnay 50%, Semillon 50%

## Winemakers

Pablo Cúneo / Vicente Garzia

## Winemaking

Harvest, bunch selection and destemming processes. Grapes are cooled and placed in pneumatic presses. The grape juice obtained is poured and, once cleaned, it is fermented in stainless steel barrels at a controlled temperature of 16°C using selected yeasts. After the fermentation process, the final blend is carried out on the base wines, with equal parts of Chardonnay and Semillon. The second fermentation of this base wine takes place in the tanks, where it is kept in contact with yeasts for 30 days. Once the "prise de mousse" is complete, sugar is added using a high-concentrated syrup, known as expedition liqueur, which defines the Extra Brut sparkling category. Finally, it is corked and the muselet is placed.



## Winemaking method

Charmat

## Recommended wine serving temperature

Drink young, at a temperature of 8°C.

## Recommended pairings

It amalgamates very well with sushi rolls, salmon sashimi, prawn appetizers and grilled white meats.

## Technical data

Alcohol: 12.60°  
PH: 3.20  
Total acidity: 5.40 g/l  
Residual sugar: 8.05 g/l

## Comments by the winemaker

La Linda 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 strengthen the wine's fresh aromas and juicy character.

THE ABUSE OF ALCOHOL IS DANGEROUS FOR YOUR HEALTH. DRINK IN MODERATION

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