

Malbec 2021

La Linda · Malbec is a red wine of purplish red color, bright and young, with very expressive aromas reminiscent of red fruit such as cherries and spices, in addition to its empyreumatic scents. Straightforward and fluid on the palate, with lively tannins, this wine is intense and pleasant in the mouth, juicy and of good volume. Distinctive variety characteristics and a very pleasant finish can be perceived, with everything that a young Malbec has to offer.

Vineyards

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

Variety Malbec 100%

geing potential

Winemakers

Pablo Cúneo and Vicente Garzia.

Winemaking

Handpicking, selection of clusters and destemming. 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 stuffed pasta, grilled red meat, and cheese and cold cuts platters.

Technical data

Alcohol: 13,8° PH: 3,6 Total acidity: 5,33 g/l Residual sugar: 2,4 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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