

# LA LINDA

BODEGA LUIGI BOSCA

## Old Vines 2020

La Linda Old Vines Malbec is a deep purple red wine. Intense aromas reminiscent of wild red berries and fresh spices, typical of this grape variety. It also has floral notes, such as violet, and a slight aroma of vanilla due to its short ageing in oak barrels. Straight-forward and expressive in the palate, with a ripe fruit touch. The attack in the mouth is sweet, with a marked acidity that makes it lively and juicy.

### Vineyards

Made using grapes grown in vineyards between 50 and 60 years old, located in Luján de Cuyo and Maipú, Mendoza, at an average altitude of 800 meters.

### Variety

Malbec 100%

### Ageing in barrels

Part of the wine is aged in oak barrels for 8 months.

### Ageing potential

7 years

### Winemakers

Pablo Cúneo / 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. Once the fermentation is completed, part of the wine matures in French oak barrels of second and third use for a period of eight months. Finally, the blend is made and lightly filtered while bottled.



### Recommended wine serving temperature

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

### Recommended pairings

It pairs great with braised lamb, pasta with tomato sauce and lump cheese.

### Technical data

Alcohol: 14.20°  
PH: 3.52  
Total acidity: 5.78 g/l  
Residual sugar: 2.20 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.