

LA
LINDA
BODEGA LUIGI BOSCA

Rosé de Malbec 2021

Is a pale and bright pink wine with fresh and expressive aromas which are reminiscent of strawberries and cherries. It is straightforward and vibrant on the palate, with grace and good body. It is a lively, smooth and voluptuous wine, with strength and well-defined fruit character and a nice finish in the mouth. Ideal to serve as an aperitif.

Vineyards

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

Variety

Malbec 100%

Ageing potential

1 year

Winemakers

Pablo Cúneo and Vicente Garzia

Winemaking

Manual harvest, subsequent bunch selection, and destemming at the wine cellar. The grape juice is macerated with skin in the press for a few hours. Afterwards, the grape juice is separated from the skin and placed in a stainless steel tank, where it ferments at a controlled temperature of 18°C with selected yeasts. When alcoholic fermentation is completed, it remains in the tank until the filtering and bottling stage.



Serving temperature

Drink at a temperature of between 8°C and 12°C.

Pairings

Goes very well with sushi rolls, salads, grilled white meat, and pasta with filetto sauce. It is also ideal to serve as aperitif.

Technical data

Alcohol: 12,3°

PH: 3,24

Total acidity: 6,68 g/l

Residual sugar: 1,7 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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