

Sweet Viognier 2021

La Linda · Sweet Viognier is a natural sweet white wine of bright yellow color, with fresh aromas that are reminiscent of tropical fruit and white flowers. It is vibrant and refreshing on the palate, with good body and balance of natural acidity and residual sugar. It is a nice, fragrant and graceful wine, with a very expressive gentle finish. Ideal to enjoy on informal occasions as an aperitif.

Vineyards

Made using grapes grown in 30-yearold vineyards average, located in Maipú, Mendoza, at an average altitude of 850 meters

Variety

eing potential

Winemakers

Pablo Cúneo and Vicente Garzia.

Winemaking

Harvest, subsequent bunch selection, and destemming at the wine cellar. After going through the press, the grape juice is placed in stainless steel tanks, where it rests for 24 hours. After the decanting, it is fermented using selected yeasts under a strict and thorough temperature control. When the desired residual sugar is reached (around 60 grams per liter), alcoholic fermentation is interrupted through a cooling process. Finally, it is carefully filtered and bottled.



Serving temperature

Drink at Hemperature of between 6°C and 8°C.

Pairings

This wine goes very well with salads that mix green leaves and seasonal fruits, semi-hard cheeses, as well as with desserts, such as fruit cakes.

Technical data

Alcohol: 7,6° PH: 3.07

Total acidity: 5,85 g/l Residual sugar: 74 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.





www.luigibosca.com