

LA LINDA

Inspired in the landscapes of Mendoza, La Linda wines give a sense of freshness. Its 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 enhance the wine's fresh and primary aromas.



MALBEC 2025

GRAPE VARIETY: Malbec 100%

VINEYARDS: Made with grapes from estate-owned vineyards in Luján de Cuyo, 30 years old on average, located at 960 meters of altitude.

WINEMAKING INFORMATION: Cluster selection and destemming. Alcoholic fermentation takes place in stainless steel tanks at a controlled temperature between 24°C and 28°C with selected yeasts. After fermentation, the wine is aged in concrete and stainless steel vats. Finally, it is clarified, filtered, and bottled.

AGING POTENTIAL: 3 years.

WINEMAKER: Belén Rodríguez

TASTING NOTES: A bright violet-red wine. Fresh, clean, and vibrant aromas reminiscent of red fruits like plum and strawberry, with slight spicy hints. On the palate, it is smooth and lively, with juiciness, freshness, and remarkable varietal typicity.

SERVICE: Between 7°C to 10°C.

TECHNICAL DATA

Alcohol: 13,2%

pH: 3,6

Total acidity: 5,1 g/l

Residual sugar: 2,5 g/l

LUIGI BOSCA WINES
ARGENTINA



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