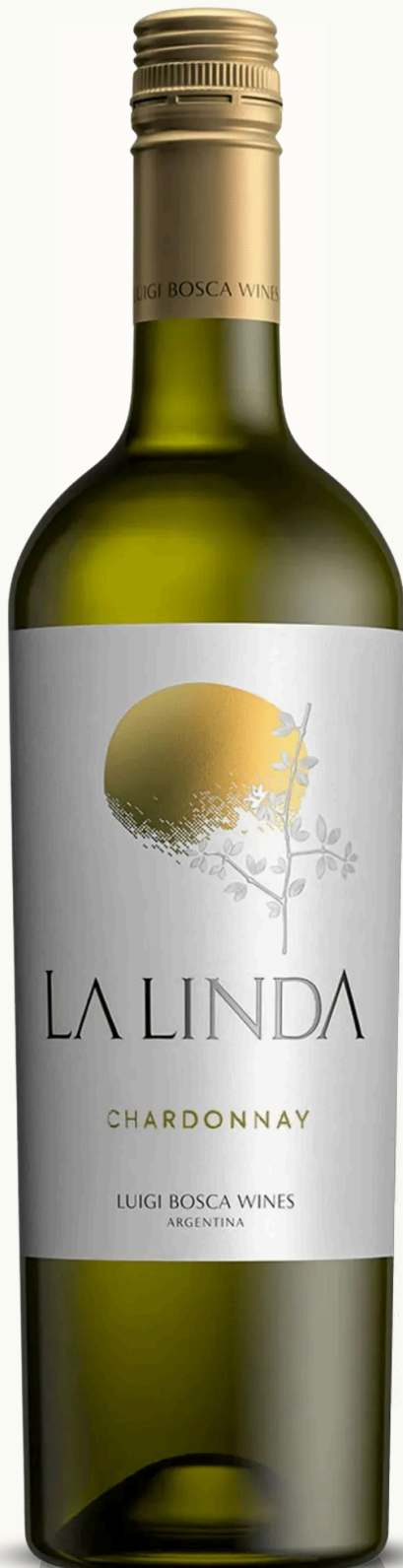


LA LINDA

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.



CHARDONNAY 2025

GRAPE VARIETY: Chardonnay 100%

VINEYARDS: Made with grapes from 30-year-old vine yards on average, located in Luján de Cuyo and Maipú, at an average altitude of 960 meters.

WINEMAKING INFORMATION: Selection of bunches and destemming. The grapes are cooled and then transferred to the pneumatic press for four hours. It is then transferred to decanting tanks for 24 to 48 hours and then fermented in stainless steel tanks at a controlled temperature of 15°C with selected yeasts. It is stabilized and then lightly filtered and bottled.

AGING POTENTIAL: 2 years.

WINEMAKER: Belén Rodríguez

TASTING NOTES: La Linda Chardonnay 2025 is a bright yellow white wine with golden and greenish reflections. Its aromas are fresh and expressive, with notes of apple, ripe pear, and a delicate citrus touch. On the palate, it is balanced and refreshing, with good acidity that gives it liveliness. It is a wine with character, expressive and firm, with a long and pleasant finish

SERVICE: Between 10°C and 12°C.

TECHNICAL DATA

Alcohol: 13,3 %

pH: 3,2

Total acidity: 6,75 g/l

Residual sugar: 1,8 g/l

LUIGI BOSCA WINES
ARGENTINA