

LA LINDA

La Linda Torrontés 2015

La Linda Torrontés is a light-yellow color wine. It has nice fruit aromas on the nose such as jasmine and notes of lavender and pink grapefruit. It is sweet and mouth filling on the palate. Notes of white peaches reminiscent of orange peel jam are noticed. A white wine with excellent freshness, fruity and very good lingering on the palate.

TECHNICAL SHEET

Vineyard:
Cafayate, Salta.

Age of the vineyard:
30 years.

Altitude:
1,700 meters.

Variety:
Torrontés 100%.

Winemakers:
José Irrera / Vicente Garzia.



Winemaking:

Selection of clusters, de-stemming and careful grain selection. Grapes are chilled and pressed during four hours in the pneumatic press, and decanted in tanks from 24 to 48 hours. Fermentation is conducted at a controlled temperature of 15°C with selected yeasts until the process is completed. Finally stabilized, lightly filtered and bottled.

SUGGESTIONS

Ageing potential:
2 years.

Recommended wine serving temperature:
Between 8°C to 11°C.

Recommended pairings:
A perfect match for aperitifs and served with typical dishes from Salta such as empanadas or tamale pie. It also matches with different thai food dishes.

TECHNICAL DATA

Alcohol: 13.60°
PH: 3.60
Total acidity: 5.25 g/l
Residual sugar: 1.60 g/l

