

LA LINDA

La Linda Viognier 2015

La Linda Viognier is a straw color wine with golden hues. Its aromatic notes are fresh and remind of orchids, musk and ripe apricots. On the palate we can differentiate a creamy and nice texture. It is fresh with a penetrating acidity that makes it lighter on the palate, leaving a fresh sensation and good lingering.

TECHNICAL SHEET

Vineyard:

Finca El Paraíso, El Paraíso, Maipú, Mendoza.

Age of the vineyard:

30 years.

Altitude:

800 meters.

Variety:

Viognier 100%.

Winemakers:

José Irrera / Vicente Garzia.



Winemaking:

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

SUGGESTIONS

Ageing potential:

2 years.

Recommended wine serving temperature:

Between 10°C to 12°C.

Recommended pairings:

It is a perfect match for white fish and soft cheese.

TECHNICAL DATA

Alcohol: 12.50°

PH: 3.20

Total acidity: 6.08 g/l

Residual sugar: 2.70 g/l

