

# LA LINDA

**La Linda**  
Chardonnay Unoaked 2015

La Linda Chardonnay Unoaked is a bright yellow-color wine with golden and greenish hues. It has intense fruit aromas on the nose, typical of the variety that remind of pear and green apple combined with very attractive mineral notes. It is fresh and brisk on the palate, as well as tasted round and medium-bodied. Its acidity adds freshness expressed in a long and intensive finish. It is a tasty white wine, mouth filling and very pleasant elegance.

## TECHNICAL SHEET

### **Vineyard:**

Finca La Linda, Vistalba, Luján de Cuyo, Mendoza.

### **Age of the vineyard:**

10 years.

### **Altitude:**

780 meters.

### **Variety:**

Chardonnay 100%.

### **Winemakers:**

José Irrera / Vicente Garzia.



### **Winemaking:**

Selection of clusters, de-stemming, and careful grain selection. Grapes are chilled and pressed for 4 hours in the pneumatic press. Decanted in tanks for 24 to 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:**

A perfect match for salads with seafood, soft goat cheese and semi-fat grilled fish.

## TECHNICAL DATA

**Alcohol:** 13.80°

**PH:** 3.40

**Total acidity:** 5.99 g/l

**Residual sugar:** 1.83 g/l

