

LA LINDA

La Linda Malbec 2014

La Linda Malbec is an intense purple color red wine, with distinct aromas as a result of the typicity of the variety: marked red fruit and a very delicate floral note. It repeats its fruity intensity on the palate, with round and smooth texture, good maturity and great character. Its sweet tannins add strength on the palate, a long and lingering finish completes an elegant and compact red wine.

TECHNICAL SHEET

Vineyard:

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

Age of the vineyard:

30 years.

Altitude:

960 meters.

Variety:

Malbec 100%.

Winemakers:

José Irrera / Vicente Garzia.



Winemaking:

Handpicking, selection of clusters, de-stemming and grain selection. Fermentation in stainless steel tanks at a controlled temperature of 28°C with selected yeasts. After the alcoholic fermentation is completed, it is aged in oak casks for three months. Lightly filtered and bottled.

SUGGESTIONS

Ageing potential:

5 years.

Recommended wine serving temperature:

Between 16°C and 18°C.

Recommended pairings:

A perfect match for red meat, big game hunt meat and hard cheese.

TECHNICAL DATA

Alcohol: 13.50°

PH: 3.80

Total acidity: 5.06 g/l

Residual sugar: 2.81 g/l

