

LA LINDA

La Linda Syrah 2014

La Linda Syrah is characterized by its intense purple color and the marked aromas of black plums, spices and vanilla. It repeats its notes of black fruit and spicy note on the palate. It is distinguished for its great acidity and for its live tannins achieved from the ageing in American oak barrels. Mouth filling and fresh finish on the palate.

TECHNICAL SHEET

Vineyard:
Finca Don Leoncio, Barrancas, Maipú, Mendoza.

Age of the vineyard:
20 years.

Altitude:
780 meters.

Variety:
Syrah 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:
3 years.

Recommended wine serving temperature:
Between 16°C to 18°C.

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

TECHNICAL DATA

Alcohol: 14°
PH: 3.60
Total acidity: 4.80 g/l
Residual sugar: 2.80 g/l

