

LA LINDA

La Linda
Tempranillo 2014

La Linda Tempranillo is a red purple color wine. Expressive aromas of blackberries and ripe plums on the nose. It is elegant on the palate, with notes of black tea and dry fruits. A juicy, fresh red wine, with sweet tannins and mouth filling on the palate. Soft toasted notes give complexity in the finish.

TECHNICAL SHEET

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

Age of the vineyard:
20 years.

Altitude:
780 meters.

Variety:
Tempranillo 100%.

Winemakers:
José Irrera / Vicente Garzia.



Winemaking:

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

SUGGESTIONS

Ageing potential:
5 years.

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

Recommended pairings:
A perfect match for rice with seafood, octopus and soft cheese or rather pasta with mushroom sauce.

TECHNICAL DATA

Alcohol: 12.90°
PH: 3.90
Total acidity: 5.13 g/l
Residual sugar: 1.86 g/l

