

LA LINDA

La Linda Bonarda 2014

La Linda Bonarda is a dark red color wine. On the nose there are clean aromas of red and black fruits and dry figs, and a soft note of oak contributed by the ageing in American oak barrels. It is a lively and tasty red wine on the palate, with elegant and ripe tannins. It shows a compact finish with all its components in order and very well adjusted.

TECHNICAL SHEET

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

Age of the vineyard:
10 years.

Altitude:
780 meters.

Variety:
Bonarda 100%.

Winemakers:
José Irrera / Vicente Garzia.



Winemaking:
Handpicking, selection of clusters, de-stemming and grape selection. Fermentation is conducted 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 while bottled.

SUGGESTIONS

Ageing potential:
5 years.

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

Recommended pairings:
It goes very well with simple tastes such as pasta with filetto sauce or with ragout, as well as with roasted red lean meat.

TECHNICAL DATA

Alcohol: 13.70°
PH: 3.80
Total acidity: 4.42 g/l
Residual sugar: 2.50 g/l

