

La Linda

Chardonnay

100% Chardonnay

La Linda wine collection is an innovative and versatile line from Argentina's 4th generation Arizu wine family and their 120-year-old winery Bodega Luigi Bosca. Bright sunshine, healthy soil, and some of the highest altitude vineyards of Mendoza contribute to the expressive and exciting wines on offer from La Linda. Fresh fruit and clean, generous wines to elevate everyday moments.

Tasting Notes:

Harmonious and expressive aromas reminiscent of fresh fruit such as peach and pear. It is well-balanced and refreshing on the palate. It is a wine with character and good body, vivacious, with firm acidity, expressive and a pleasant finish.

Vineyards:

Region: Luján de Cuyo and Maipú, Mendoza
Elevation: Average 960 meters ASL
Soil Composition: Made with grapes from vineyards located in Luján de Cuyo and Maipú, Mendoza. Age of the vines: 30 years average

Winemaking:

Harvest: Selection of clusters and destemming. Grapes are chilled and pressed in the pneumatic press for 4 hours. Decanted in tanks for 24 to 48 hours.

Fermentation: Fermentation is conducted in stainless steel tanks at a controlled temperature of 15°C with selected yeasts until the process is completed. Stabilized, lightly filtered, and bottled.

Technical Data:

Alcohol: 12.8%
pH: 3.32
Residual Sugar: 1.90 grams/liter
Acidity: 5.70 grams/liter



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