La Linda

Torrontés

100% Torrontés

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:

Intense aromas of white flowers, citrus and herbal notes such as lavender and pine tree. Its palate is vibrant and perfumed with the same flavors that mimic the aromas. It is a very fresh wine with a persistent citric finish.

Vineyards:

Region: Cafayate, Salta

Elevation: Average 960 meters ASL

Soil Composition: Made with grapes from vineyards located in

Cafayate, Salta. 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 in stainless steel tanks is conducted

at a controlled temperature of 15°C with selected yeasts. Then, it is stabilized, lightly filtered and

bottled.

Technical Data:

Alcohol: 13% pH: 3.32

Residual Sugar: 1.35 grams/liter Acidity: 6.75 grams/liter



