

LA LINDA

Inspired in the landscapes of Mendoza, La Linda wines give a sense of freshness. Its wines are made seeking accuracy and clarity in the fruity expression of each variety, what is achieved through an early harvest and a well-cared for winemaking process that enhance the wine's fresh and primary aromas.



TORRONTÉS 2024

GRAPE VARIETY: Torrontés 100%

VINEYARDS: Made with grapes of 30 years old average located in the Cafayate Valley, Salta, at 1,700 metres of altitude.

WINEMAKING INFORMATION: Cluster selection and destemming. The grapes are cooled before being gently pressed in a pneumatic press for four hours. The juice is then transferred to settling tanks for 24 to 48 hours and fermented in stainless steel tanks at a controlled temperature of 15°C with selected yeasts. The wine is stabilized, lightly filtered, and bottled.

AGING POTENTIAL: 2 years.

WINEMAKER: Belén Rodríguez

TASTING NOTES: La Linda Torrontés is a bright white wine with pale yellow color and greenish highlights. Its aromas evoke white flowers, citrus fruits such as grapefruit peel, and tropical fruits, along with subtle herbal notes. On the palate, it is aromatic, vibrant, refreshing, and juicy, with unmistakable varietal typicity and a citrusy, long-lasting, and pleasant finish. Perfect as an aperitif.

SERVICE: Between 8°C and 11°C

TECHNICAL DATA

Alcohol: 12.9%

pH: 3.2

Total acidity: 5.85 g/l

Residual sugar: 1.64 g/l

LUIGI BOSCA WINES
ARGENTINA