

# LA LINDA

BODEGA LUIGI BOSCA

## Smart Blend 2016

A ruby red bright red, of intense, spicy, intense and rather ripe aromas. It is straightforward and voluptuous on the palate, with candied fruit and pleasant smoked aftertaste as a result of its ageing in barrels. It is characterized by its concentration and firm texture, with a warm and gentle finish. It is an expressive and balanced wine with a persistent finish.

### Vineyards

Made using grapes grown in its own 30-year-old vineyards, located in Maipú and Luján de Cuyo, Mendoza, at an average altitude of 800 meters.

### Variety

Cabernet Sauvignon 50%, Syrah 35%, Tannat 15%

### Winemakers

Pablo Cúneo / Vicente Garzia

### Winemaking

Grapes are manually harvested. In the wine cellar, bunches are selected and destemmed. Fermentation process in stainless steel barrels at a controlled temperature of 28°C using selected yeasts. After the alcoholic fermentation, the Cabernet Sauvignon is aged for six months in second and third-usage French barrels. Once the ageing process concludes, the blend is made and bottled, gently filtering it.



### Recommended wine serving temperature

Drink young, at a temperature of between 15 and 18 °C.

### Recommended pairings

It pairs very well with handmade dishes such as potato pies and stuffed pasta with well-seasoned sauces.

### Technical data

Alcohol: 13,60°  
PH: 3,40  
Total acidity: 5,25 g/l  
Residual sugar: 2,50 g/l

### Comments by the winemaker

La Linda 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 strengthen the wine's fresh aromas and juicy character.

THE ABUSE OF ALCOHOL IS DANGEROUS FOR YOUR HEALTH. DRINK IN MODERATION

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