11/8/2020 La Linda - Malbec 2018

FREDERICK WILDMAN AND SONS, LTD. IMPORTERS AND WINE MERCHANTS







LA LINDA - MALBEC 2018

OVERVIEW

Luigi Bosca's La Linda range represents the pure expression of each varietal. Reds see minimum use of oak, while the whites are aged exclusively in stainless steel resulting in clean, fresh, fruit driven wines.

Terroir: Sourced from Bosca's La Linda vineyard in the Lujan de Cuyo region of Mendoza. Vines average 30 years and sit at an elevation of 960 meters. Soils here are well drained and shallow based with a mix of clay, limestone and silt.

Vinification: Grapes are hand harvested and meticulously sorted and destemmed upon arrival at the winery. Fermentation takes place at cool temperatures in stainless steel tanks followed by a brief aging of three months in cask.

ADDITIONAL DETAILS

Purplish red in color. Bright and young, with very expressive aromas reminiscent of fresh red fruit and spices. It is straightforward and fluid on the palate, with lively tannins. Intense, pleasant, and fresh in the mouth. Juicy with excellent structure, distinctive variety characteristics, and a very-well integrated herbal note finish.

Technical Details

Appellation: Mendoza

Winemaker: José Irrera/ Vicente Garzia

Sustainability: Sustainable/ Biodynamic Practices

Soil: Clay, limestone, silt

Alcohol: 14%

Ttl Acidity: 4.8 g/l

RECENT NEWS

Residual Sugar: 1.8 g/l Sizes Available: 750ml Pack Size: 12/750ml UPC Code: 0 8974476039 5 Varietals: 100% Malbec