

FINCA  
LA LINDA



### Malbec

Vintage 2007.

Luján de Cuyo, 15 km south of Mendoza, the capital city of the province of the same name. This vineyard is located on the eastern slope of the mountain range at 960 m asl, and has belonged to Luigi Bosca since 1905.

### TASTING NOTES

Distinctive intense deep red color. Cherry and spicy aromas. On the palate, it displays balanced tannins obtained after ageing in French oak for three months. It is a velvety, elegant and modern wine with a sound structure.

### TECHNICAL SHEET

#### Climate

Dry climate, very cold winters, mild springs and cool summers. Large temperature fluctuations between day and night.

Average Temperature in summer: 22 °C (71.6 °F) Average Temperature in winter: 6 °C (42.8 °F) Minimum Temperature in winter: -6° (21.2 °F) Annual Rainfall: 197 mm (7.76 in).

#### Soil

Clayey limestone shallow soil of alluvial origin, high in silt. Pebble and gravel subsoil. Good drainage. All these features provide the grapes with fragrance and fineness. Soil inclination: 1.5% W-E and 1% S-N. Along with the climate, this gradient offers ideal conditions for the cultivation of this variety of grape, since it provides the berries with deep color, better acids and more intense variety extracts.

#### Oak Ageing

The wine stays in twice used barrels from 3 to 4 months.

#### Yield of Vineyard

8000 – 10000 kg/ ha. 56-70 hl/ ha.

#### Grape Variety

100% Malbec.

#### Ageing Potential

5 years.

#### Filtering

Soft.

#### Service Temperature

between 16 °C and 18 °C (60.8 °F – 64.4 °F).

#### Basic Analysis

Alcohol 14° pH 3.8 Total Acidity 4.54 g/l Residual Sugar 2 g/l

#### Pairing

Red meats – White meats – Big game – Hard cheeses.



BODEGA LUIGI BOSCA  
FAMILIA ARIZU