



FINCA
LA LINDA

2007 TORRONTÉS



Varietal: 100% Torrontés

Vintage: 2007

Vineyard location: Cafayate Valley, Salta

Altitude: 5,577 feet above sea level

Aging: 3 months on fine sediments

Aging Potential: 2 years

Alcohol: 14.7% vol.

Acidity/pH: 5.5/3.44

Filtering: Light

Suggested Serving Temperature: 46° to 52°

Tasting Notes: Clear yellow-greenish color. Floral aromas with some lavender. The first impression on the mouth is sweet with balanced acidity and hints of white peaches and sugar coated orange peel. Excellent balance between floral and fruity.

Pairings: By itself or with white and smoked meats, seafood and mild to medium-strong cheeses. Great with spicy foods!



BODEGA LUIGI BOSCA
FAMILIA ARIZU



GAUCHO
IMPORTS
FINE WINES