



LAGARDE

BODEGA 1897

COMMERCIAL OFFICE

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WINERY

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LAGARDE MALBEC 2013

VARIETAL COMPOSITION

100% Malbec

VINEYARD

Luján de Cuyo – Mendoza. Planted in 1906, 1930, 1995. Altitude 850, 980 mamsl.

VINEYARD STRUCTURE/YIELD

2 types of plantations: Low vine training. Surface irrigation: Cane and spur pruning. High density plantation. And high vine training. Drip irrigation. Cordon pruning with spurs. Average yield: 100 q/ha.

FERMENTATION PROCESS

In stainless steel tanks with daily pumpovers and a controlled temperature under 30 °C. The maceration lasts for about 14 days, depending on daily tastings. The Malolactic fermentation is spontaneous.

AGING

50% of the wine in oak barrels for 8-10 months (80% French and 20% American)

STORAGE IN BOTTLE

5 years

ALCOHOL 14%

SUGAR RESIDUE 2.4 g/l

TOTAL ACIDITY 6.05 g/l

BOTTLES 34,728 bottles

TASTING NOTES

Color - Intense violet red.

Aroma - With aromas of ripe red fruits and jams. Soft notes of vanilla, chocolate and smokey scents.

Flavor - Very balanced with good body. The presence of tannins make it smooth and persistent.

PAIRING SUGGESTION

Ideal with grilled meats or pasta with red sauces.