



LAGARDE

BODEGA 1897



PRIMERAS VIÑAS

2013

100 % MALBEC

VINEYARDS

Perdriel. Luján de Cuyo—Mendoza. Planted in 1992.
Altitude 950 mamsl.

VINEYARD STRUCTURE / YIELD

Malbec: Low vine training. Surface irrigation: Cane and spur pruning. High density planta- tion. Yield: 60 q/ha

FERMENTATION PROCESS

In stainless steel tanks. Pre fermentative cold maceration for 3 days. Fermentation with indigenous yeast. During this stage it undergoes daily pump overs and delestages. The total maceration time is between 20 and 25 days at a maximum temperature of 30o-31°. The end of maceration is determined by the tasting.

AGING: 14 months in new oak barrels.

STORAGE IN BOTTLE: Up to 10 years

ALCOHOL: 14,1%

SUGAR RESIDUE: 2.0 g/l

TOTAL ACIDITY: 6.2 g/l

PH: 3.48

TASTING NOTES

Color: Dark red color with violet hues.

Aroma: Aroma of red fruit and some menthol notes, coconut, vanilla and spices which are added by the oak.

Flavor: Mouth velvety smooth. Unctuous mouth feel but not too rich. Juicy and pro- longed. Lingering aftertaste.

PAIRING SUGGESTION

Ideal to pair with roasted red meats such as rib eye or lamb.