

Primeras
Viñas


LAGARDE
BODEGA 1897

MALBEC LUJÁN DE CUYO 2018

Lagarde is pleased to introduce Primeras Viñas, an exclusive collection of red wines, each of which is the result of the hard work and time invested in a special vineyard, their age and treatment. Their aging process takes between 16 and 18 months in French oak barrels, with at least 12 months of stowage in a controlled environment, resulting in great storage potential.

STORY

Made from malbec grapes, which come from ancient vineyards planted in 1906 and 1930. The old vines give better quality grapes, resulting in more expressive, aromatic and concentrated wines. In addition, they have a greater regularity in their production over the years.

Generally, these plants have low yield and balanced vigor. The clusters and berries are small, which increases the concentration of polyphenols and aromas of the wine.

TECHNICAL INFORMATION

100% Malbec

Alcohol: 14.1 %

Sugar residue: 1.8 g/l.

Total acidity: 5.1 g/l.

PH: 3.6.

Vineyards: Mayor Drummond and Perdriel, Luján de Cuyo – Mendoza.

Planted in: 1906 and 1930.

Altitude: 850 and 950 masl.

Aging method: 16 to 18 months in French oak.

Aging potential: over 15 years.

TASTING NOTES

- Dark red color with violet hues.
- Aroma of red fruit and some menthol notes as well as coconut, vanilla and spices added by the oak.
- Velvety smooth with an unctuous mouth feel but not too rich. Juicy and prolonged. Lingering aftertaste.

PAIRING SUGGESTION

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

