

Mirar hacia el universo para reencontrarnos.

Teia

by LAGARDE

### STORY

Teia is the word that Basilio, Sofia's son, used to call upon the stars to greet them when he was a child. These wines allow us to continue playing with the opportunities that Mendoza's terroir gives us, allowing us to obtain a series of blends meant to be enjoyed but also, to watch evolve and grow.

### TECHNICAL INFORMATION

85% Cabernet Sauvignon - 15% Cabernet Franc

Alcohol: 13.7%

Sugar residue: 1.8% g/l.

Total acidity: 5.1 g/l.

PH: 3.7.

Vineyards: Perdriel, Luján de Cuyo - Mendoza.

Planted in: 2006 y 2007.

Altitude: 980 masl.

Aging potential: up to 5 years since the harvest.

### TASTING NOTES

- ★ Ruby red with purple hues.
- ★ Fresh and spicy aromas with a good presence of red fruits.
- ★ Firm tannins, excellent acidity and a very good grip on the palate. Medium in structure, with character and balanced.

### PAIRING SUGGESTIONS

- ✕ The best wine to pair with a flame-cooked pork rib, pasta made on the plow disc or a lentil stew on a rainy day.
- 🌳 Excellent choice to enjoy while walking through the garden or to drink under the stars.

### CABERNET SAUVIGNON & CABERNET FRANC 2020

*Co-fermented, fresh blends with minimal intervention in the wine making process. With these wines, the aim is to highlight the quality of the grapes produced by Lagarde's family-owned vineyards, which are the result of years of sustainable work.*

