

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% Malbec - 15% Petit Verdot

Alcohol: 13.2%

Reducing sugars: 1.85% g/l.

Total acidity: 6.00 g/l.

pH: 3.68.

Vineyards: Agrelo, Luján de Cuyo - Mendoza.

Ageing potential: up to 5 years since the harvest.

### TASTING NOTES

- ★ Bright and intense bluish red.
- ★ Lively nose in which ripe red fruit stands out. Reminiscent of sour cherry and homemade red fruit jams. There are menthol notes.
- ★ In the mouth the delicious fruit of the Malbec explodes and there is a soft structure provided by the Petit Verdot. It is juicy with a persistent unctuousness. It exhibits a marked balance with a round and harmonious body.

### PAIRING SUGGESTIONS

- ✕ The perfect wine to accompany a well-seasoned beef burger, a steak eye with french fries or pasta with mushroom sauce.

*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.*

