

LAGARDE

Sparkling Wine



LAGARDE

BODEGA 1897

LAGARDE CHAMPENOISE EXTRA BRUT 2018

Our sparkling wine is made under the Champenoise Method, in contact with its yeast for at least 18 months. The result is complex, intense and fresh, with delicate yet continuous effervescence. The perfect companion for special occasions.

STORY

This was the first sparkling wine we made and the grapes come from our estates La Jacintana (Perdriel, Luján de Cuyo) and Pircas (Vista Flores, Tunuyán). It is a high vine and the irrigation is done by drip.

TECHNICAL INFORMATION

50% Chardonnay - 50% Pinot Noir

Alcohol: 12.1%

Sugar residue: 10.8 g/l.

Total acidity: 8.2 g/l.

PH: 3.1.

Vineyards: Perdriel, Luján de Cuyo and Vista Flores, Tunuyán - Mendoza.

Planted in: 1993 and 1999.

Altitude: Vista Flores (1050 masl) and Perdriel (980 masl).

Fermentation process: traditional champenoise method. The base wine is fermented in stainless steel tanks at a temperature below 16 °C. The second fermentation is done in the bottle and stowed at a controlled temperature.

Ageing method: keeps in contact with the sediments for at least 18 months prior to disgorging.

Storage potential: over 5 years.

TASTING NOTES

- At sight, it appears to have a soft yellow color with golden reflections. The pearling is delicate and very persistent.
- Aromas of honey and toast, citrus and tropical fruits.
- Very complex with a fresh and unctuous mouth feel.

PAIRING SUGGESTION

Ideal for festive moments and when serving creamy or frozen desserts. It also works very well as an appetizer and to pair entrances made with fresh vegetables or ingredients such as smoked salmon, seafood or goat cheese.

