



LAGARDE

B O D E G A 1 8 9 7

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DOS CIELOS

VARIETAL COMPOSITION

Malbec 50%, Merlot 50%

VINEYARD

Malbec: Luján de Cuyo – Mendoza, planted in 1906. Merlot: Alto Valle de Rio Negro, planted in 1970.

VINEYARD STRUCTURE/YIELD

Less than 60 q/ha

FERMENTATION PROCESS

Classic, in stainless steel tanks with selected yeasts, during 20 - 25 days and at a maximum temperature of 30°. The Malolactic fermentation is spontaneous.

AGING

18 months in new French oak barrels.

STORAGE IN BOTTLE

15 years

ALCOHOL 14.3 gr

SUGAR RESIDUE 2.78 g/l

TOTAL ACIDITY 5.7 gr

BOTTLES 4,500 bottles

TASTING NOTES

Color - Intense ruby red on the edges and dark, almost black at the center of the glass.

Aroma - Red and black fruit jam aromas, with menthol and balsamic notes. Delicately smokey that enhances the complexity.

Flavor - Unctuous with mature tannins that give a sweet sensation in the mouth. Structured but elegant at the same time, a long-lasting finish.

PAIRING SUGGESTION

Ideal to accompany with red or game meats like hare, quail, or pheasant.
