

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: 12,9%

Sugar residue: 2,19 g/l.

Total acidity: 5,36 g/l.

PH: 3.72.

Vineyards: Agrelo, Luján de Cuyo - Mendoza.

Planted in: 2006 y 2007.

Altitude: 980 masl.

Aging potential: up to 5 years since the harvest.

### TASTING NOTES

- ★ Bright and intense bluish red.
- ★ Lively with a stand out aroma of ripe red fruit as well as menthol notes.
- ★ At first, the delicious Malbec fruit explodes in the mouth. It has a soft structure provided by the Petit Verdot and a juicy and persistent smoothness. Round and harmonious.

### PAIRING SUGGESTIONS

- ☒ The perfect wine to pair with a well-seasoned beef burger, a steak eye with French fries or a good plate of pasta with mushroom sauce.
- ☒ The best choice to drink after a yoga class or while enjoying your favorite TV show.

*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.*

