



LAGARDE
BODEGA 1897



GUARDA COLECCIÓN DE VIÑEDOS | 2013

100 % CABERNET FRANC

VINEYARDS

Luján de Cuyo – Mendoza. Planted in 1906, 1992, 1993 and 1998.
Altitude 980 mamsl.

VINEYARD STRUCTURE / YIELD

Malbec: Low vine training. Surface irrigation: Cane and spur pruning.
High density planta- tion. Other varieties: High vine. Drip irrigation.
Cordon pruning with spurs. Average yield: 80 q/ha.

FERMENTATION PROCESS

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

AGING: 100% of the wine, 12 months in French oak barrels.

STORAGE IN BOTTLE: Between 5 and 8 years.

ALCOHOL: 14,1% | **SUGAR RESIDUE:** 2.0 /l

TOTAL ACIDITY: 6.5 g/l | **PH:** 3.40

TASTING NOTES

Color: Bluish-red with black tones.

Aroma: Complex, dominated by aromas of ripe red fruits. There are also
notes of spices, tobacco and smoke.

Flavor: Elegant in the mouth with rounded tannins, good structure
and smoothness.

PAIRING SUGGESTION

Ideal with red meats, poultry, pasta and cheese.

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Safrá 2014. Almoço em 22/07/2017. 40 Anos.