

LAGARDE

— 1897 —

Lagarde Malbec 2008

Variety 100% Malbec

Vineyards

Location Luján de Cuyo – Mendoza
Age Planted in 1906, 1930 & 1995
Altitude Between 980 and 850 OSL
Yield Between 90 and 100 hundredweight per hectare.

Vintage

Date March 2008
Picking By hand in plastic bins of 400 kg.
Weather Warm climate with fresh nights. The daily broad temperature range reaches more than 13 ° C.
Annual precipitation: 200 Mm.

Elaboration

Fermentation Fermented in stainless steel with control of temperature below 30 °C. Maceration takes 14 days, depending on daily tastings.

Malolactic Fermentation Spontaneously produced

Breeding 50% of the wine. Between 8 and 12 months in oak barrel (80% french and 20% american)

Aging in bottle Minimum 6 month in controlled ambient.
Packaging Case of 6 bottles or case of 12 bottles of 750 ml

Technical information

Alcohol (% vol) 14.2°
Total Acidity (gr/lit) 6.26
PH 3.51
Residual sugar (gr/lit) 2.37

Winemaker

Juan Roby Stordeur

Colour/Aroma/Taste

Intense red colour with violet shades. Aromas of ripe red fruits and preserves. Soft notes of vanilla, chocolate and smoke. In mouth, well-balanced and full-bodied. Presence of ripe tannins that make the wine unctuous and persistent.

Suggested Temperature

16 - 18° C

Suggested Match

Ideal for: Red meat, chicken, duck and any kind of pasta.

