

LAGARDE

— 1897 —

Lagarde Cabernet Sauvignon 2007

Variety	87% Cabernet Sauvignon 10% Cabernet Franc 3% Petit Verdot
Vineyards	
Location	Luján de Cuyo – Mendoza
Age	Planted in 1992, 1993, 1998
Altitude	Between 980 and 850 OSL
Yield	100 hundredweight per hectare.
Vintage	
Date	March 2007
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 between 15 and 20 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/lt)	5.28
PH	3.63
Residual sugar (gr/lt)	2.89
Winemaker	Juan Roby Stordeur
Colour/Aroma/Taste	Intense dark brilliant colour. Most significant flavours are black fruits, spices, tobacco and some menthol notes. Well-structured, concentrated, voluminous and large in mouth.
Suggested Temperature	16 - 18° C
Suggested Match	Ideal for: Any kind of red meat, could be spicy too.