

LAGARDE

— 1897 —

Lagarde Viognier 2009

Variety	100% Viognier
Vineyards	
Location	Perdriel, Luján de Cuyo – Mendoza
Age	1993 (First Viognier vineyard planted in South America) y 1995.
Altitude	980 OSL
Yield	Between 90 y 100 hundredweight per hectare.
Vintage	
Date	March 2009
Picking	By hand in plastic boxes of 20 kg.
Weather	Warm climate with fresh nights. The daily broad temperature range reaches more than 13 ° C. Annual precipitation: 200 Mm.
Elaboration	
Fermentation	Traditional. At low temperature with previous lees removal.
Malolactic Fermentation	Fermented in stainless steel with control of temperature at 17 ° C. No malolactic fermentation.
Breeding	
Aging in bottle	Without oak contact.
Packaging	Minimum 3 month in controlled ambient. Case of 6 bottles or case of 12 bottles of 750 ml
Technical information	
Alcohol (% vol)	14.6%
Total Acidity (gr/lt)	6.62
PH	3.1
Residual sugar (gr/lt)	2.39
Winemaker	Juan Roby Stordeur
Colour/Aroma/Taste	Yellow color with gold highlights. Flavor of flowers and tropical fruits mixed with cinnamon and orange. Elegant and complex aroma. Complex, unctuous, fresh and persistent in mouth.
Suggested Temperature	8° - 10 C
Suggested Match	Ideal for: salmon, sushi, seafood and chicken salad.

