

LAGARDE

1897

Malbec

DOC

LAGARDE Malbec DOC 2007

Variety	100% Malbec
Vineyards	
Location	Luján de Cuyo – Mendoza
Age	112 years
Altitude	850 OSL
Yield	80 hundredweight per hectare.
Vintage	
Date	March/April 2007
Picking	By hand in plastic boxes.
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 20 and 25 days, depending on daily tastings.
Malolactic Fermentation	Spontaneously produced
Breeding	100% of the wine, 12 month in french oak barrel.
Aging in bottle	Minimum 12 month in controlled ambient.
Aging Potential	5 to 8 years
Presentation	Case of 6 bottles or case of 12 bottles of 750 ml.
Technical information	
Alcohol (% vol)	14.2°
Total Acidity (gr/lit)	5.01
PH	3.6
Residual sugar (gr/lit)	2.3
Winemaker	Juan Roby Stordeur
Colour/Aroma/Taste	Intense red color with bordeaux nuances. Significant flavors of ripe red fruits and marmalade, combined with a soft aroma of vanilla, chocolate and some smoked. Elegant mouth, unctuous with silky tannins, like the typical argentine malbec.
Suggested Temperature	18° C
Suggested Match	Ideal for: pasta with red sauces and mature cheese or red meat.