



LAGARDE

2015

100% SEMILLÓN

VINEYARDS

*Drummond, Luján de Cuyo—Mendoza. Planted in 1906.
Altitude 850 msnm.*

VINEYARD STRUCTURE / YIELD

High vine training. Drip irrigation. Cordon pruning with spurs. Average yield: 90-100 q/ha.

FERMENTATION PROCESS

Traditional under low temperature with previous pressing. In stainless steel tanks, with selected yeast, and controlled temperature under 17°C. Without Malolactic fermentation.

AGING: *No contact with wood.*

STORAGE IN BOTTLE: *Up to 2 years since the harvesting year.*

ALCOHOL: 11.9%

SUGAR RESIDUE: 2.0 g/l

TOTAL ACIDITY: 6.40 g/l

PH: 3.3

TASTING NOTES

Color: *Bright intense yellow.*

Aroma: *Soft citric, white flowers and some honey notes.*

Sabor: *Good acidity, vibrant, medium volume with long and fresh ending.*

PAIRING SUGGESTION

*Ideal fish such as salmon or tuna,
rices o sea food.*