



LAGARDE

BODEGA 1897



LAGARDE

2016

100 % VIOGNIER

VINEYARDS

Perdriel, Luján de Cuyo – Mendoza. Planted in 1993 (first Viognier vineyard planted in South America). Altitude 980 mamsl.

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: 13,0%

SUGAR RESIDUE: 1.8 g/l

TOTAL ACIDITY: 6.2 g/l

PH: 3.4

TASTING NOTES

Color: Yellow with golden highlights.

Aroma: Aromas of flowers and tropical fruits.

Flavor: Complex flavors in the mouth. Fresh, persistent, unctuous.

PAIRING SUGGESTION

Ideal with Asian dishes or white meats.