

LAGARDE ROSÉ 2018

Inspired by the sunsets of Mendoza and the way its colors warmly extend the summer evenings. Our rosé was born to pair with the holidays, those endless lunches with friends, the siesta time under the shade of the trees and the breeze of the sea.

STORY

Lagarde made its first rosé in 1989, but over the years, experience allowed our winemaking team to improve the wine to the current rosé. The 2018 harvest has given birth to a wine that is pure, balanced and has a strong aromatic presence.

Unlike last year, our winemaker, Juan Roby, decided to make it with a bit of carbonic maceration and whole grains of Malbec. The result is a refreshing palate and more of a fruitful character, making it ideal for the summer and to enjoy during lunches and dinners.

TECHNICAL INFORMATION

50% Malbec, 50% Pinot Noir

Alcohol: 12,9%

Total Acid: 6,75 g/l

PH: 3,33

Residual Sugar: 1,8 g/l

Vineyards: Perdriel, Luján de Cuyo, and Vista Flores, Tunuyán - Mendoza

Planted in: 1995 and 1999

Altitude: 980 and 980 masl

Storage Potential: around 4 years

TASTING NOTES

- Subtle blushed pink with ruby highlights
 - Delicate and fresh aromas with notes of fruits such as cherry and raspberry
 - Fresh and balanced with good acidity and smoothness
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PAIRING SUGGESTION

Wonderful with summer roasts, sushi, any freshly caught fish or a savoring curry

