

ALTAS CUMBRES



ALTAS CUMBRES EXTRA BRUT 2018

This is a Pinot Noir, Chardonnay and Semillon blend prepared under the charmat method. Young, fresh and fruity, it is ideal to drink with desserts and during the holiday season.

TECHNICAL INFORMATION

Pinot Noir, Chardonnay and Semillon blend

Alcohol: 12,6%

Residual Sugar: 9 g/l

Total Acidity: 6.3 g/l

PH: 3.23

Vineyards: Luján de Cuyo and Vista Flores (Tunuyán) - Mendoza

Planted in: 1906, 1993, 1999

Altitude: Vista Flores (1050 masl) and Luján de Cuyo (800-1000 masl)

Fermentation Process: charmat method. The wine base is in stainless steel tanks and the second fermentation is done in tanks

TASTING NOTES

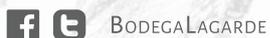
- Yellow color with golden highlights
 - The fine bubbles persist in the glass for a long time
 - Aromas of tropical fruit, some honey and toast
 - It is well balanced in the mouth, a bit fruity and has good acidity
 - Fresh but at the same time unctuous
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PAIRING SUGGESTION

The perfect complement of appetizers or to accompany lunches and brunches. It is also good for first course dishes made with fresh salads as well as seafood, fish or ham. As for desserts, it goes very well with sweet and sour creations



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