

ALTAS CUMBRES



MALBEC 2016

From our estates in Luján de Cuyo, we give birth to a range of youthful and sophisticated varietals, meant to be enjoyed in any occasion. They are full-bodied and offer a good fruity expression and aromatic intensity.

FERMENTATION

Fermentation process is made with indigenous yeasts. In stainless steel tanks with daily pumpers and controlled temperature below 28 ° C. The maceration lasts between 8 and 12 days, depending on daily tastings. Malolactic fermentation occurs spontaneously.

TECHNICAL INFORMATION

100% MALBEC

Alcohol: 12,9%

Total Acid: 5,25 g/l.

PH :3,66

Residual Sugar: 2 g/l.

Vineyards: Luján de Cuyo - Mendoza.

Planted in: 1906, 1930, 1995, 2007.

Altitude: 850 y 980 masl.

Storage Potential: up to 5 years:



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