

LAGARDE

CHARDONNAY 2018

Guarda Vineyards Collection is a limited release selection of wines, resulting from long periods of research and examination of the best terroirs within our own estates. Each wine is an accurate reflection of a special vineyard located in a micro region of Luján de Cuyo and Valle de Uco.

STORY

The latest addition to this range is a 100% chardonnay. Its high-altitude vines, in Gualtallary (Tupungato), are located near The Andes Mountains, at 1350 masl. This region has a wide temperature range with cool breeze and limestone soil. Purity, restraint, acidity and moderate use of new oak define this wine.

Bodega Lagarde's history dates back to the early years of grapevine cultivation and the wine industry of Mendoza, in Argentina. Established in 1897 and managed by the Pescarmona family since 1970, we have always worked to achieve the same goal of producing the highest quality wine, holding a strong commitment to our land and its people.

We are one of the oldest family owned and managed wineries in the heart of Mendoza and we are proud to count with historic and centennial vineyards that were planted in 1906 and 1930.

TECHNICAL INFORMATION

100% Chardonnay

Alcohol: 13.4%

Residual Sugar: 1.5 g/l Total Acidity: 6.7 g/l

PH: 3.3

Vineyards: Tupungato, Gualtallary – Mendoza

Planted in: 2015 Altitude: 1350 masl

Aging Method: 40% of the wine spent 12 months in new and used French oak barrels and a part with induced malolactic fermentation. The other

60% was in stainless steel tanks
Aging Potential: over 5 years

TASTING NOTES

- · Clear medium lemon
- · Fresh white peaches, white flowers with a light presence of oak
- · Dry with a refreshing acidity, flowers and stone fruit with a refreshing vertical minerality

PAIRING SUGGESTIONS

A good appetizer and goes very well with fresh salads, pastas and fish. Its passage through wood also makes it perfect to pair with red and white meats, both roasted and baked.



