

LAGARDE

CHARDONNAY 2022

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

This Chardonnay has its vineyards at high altitude, located in Gualtallary (Tupungato), near the Andes Mountains, at 1350 meters above sea level. It is an area of great thermal amplitude, cool breezes and calcareous soils. Purity, balance, acidity and a moderate use of oak define this wine.

STORY

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: 13,7% Total acidity: 6,19 g/l.

Reducing sugars: 1,78 g/l.

pH: 3,45.

Vineyards: Tupungato, Gualtallary - Mendoza.

Altitude: 1350 masl.

Aging: 50% of the wine was aged in new and used French oak barrels for

12 months. The other 50% was kept in stainless steel tanks

Aging potential: over 10 years

TASTING NOTES

- · Yellow with golden hues.
- · Fresh white fruit such as peach and pear, and flowers, fruit in syrup with moderate contributions of oak.
- · Very fresh and elegant. Flowers and white fruits are repeated, some mineral notes appear.

SUGGESTED PAIRINGS

It is a good aperitif and goes perfectly with fresh salads, pasta and fish. Its oak ageing also allows it to pair with roasted or baked red and white meats.

