

MALBEC D.O.C. 2021

Guarda Colección de Viñedos is a line of high-end wines, which arises after long periods of research and recognition of the best terroirs within our estates. Each wine is a faithful reflection of a special vineyard, located in small areas of the Cuyo region and the Uco Valley, selected for their quality characteristics.

STORY

On October 12, 1989, the Luján de Cuyo Denomination of Origin Council was created, a non-profit civil association formed by the winegrowers and winemakers of the region with the purpose of protecting, promoting and disseminating, through the establishment of the first Denomination of Origin in America, the characteristic red wine made mainly from the Malbec variety. The wines from Luján de Cuyo are entitled to bear the coveted D.O.C. acronym. Luján de Cuyo on the label must meet strict requirements.

TECHNICAL INFORMATION

100% Malbec

Alcohol: 14,3% Total acidity: 5,50 g/l. Reducing sugars: 1,85 g/l. pH: 3,65. Vineyards: Luján de Cuyo - Mendoza. Altitude: 850 masl. Aging: 1906. Aging method: 100% of the wine spent 12 months in French oak barrels and another 12 months in bottle. Aging potential: more than ten years.

TASTING NOTES

- · Red with burgundy highlights.
- Aromas of ripe red fruits and jams predominate, combined with the soft aromatic contribution of oak, vanilla, chocolate and some smoked notes.
- Good concentration and smoothness, with silky tannins, typical of Argentine Malbec.

SUGGESTED PAIRINGS

Ideal with roasted red meats or pasta with sauces.





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