



LAGARDE DOLCE 2018

It is the only sweet sparkling wine in Argentina made with 100% Moscato Bianco, following techniques similar to those used in the Asti region, in Italy. It is sweet, fresh, fruity and ideal to pair with desserts.

STORY

It comes from our estates La Jacintana (Perdriel) and Las Bateas (Agrelo), located in Luján de Cuyo.

The irrigation is done by drip, in a surface of 20 hectares. Thanks to our historic commitment to innovation, we were the pioneers in the implantation of non-traditional vines in Mendoza, including Moscato Bianco.

TECHNICAL INFORMATION

100% Moscato Bianco

Alcohol: 7,6 %

Residual Sugar: 67 g/l

Total Acidity: 6,5 g/l

PH: 3,16

Vineyards: Agrelo and Perdriel, Luján de Cuyo - Mendoza

Planted in: 1998 and 2006

Altitude: 980 masl

Fermentation Process: charmat method with just one single fermentation that stops in order to produce the natural unfermented sugars

TASTING NOTES

- Light greenish yellow with bright silver highlights
 - The foam is rich and persistent
 - Predominate aromas of flowers and fresh fruits like grapes, apricot and some citrus
 - Bubbly, sweet flavor and good acidity. Impacts the mouth with intensity, relives the sensation of freshness just as in the aromas
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PAIRING SUGGESTION

A very good companion of chocolate cakes, ice cream and desserts with nuts. Also, it may very well serve as an appetizer for lunch or dinner.

