

LAGARDE

Sparkling Wine

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BODEGA 1897

BLANC DE NOIR BRUT NATURE MILLÉSIMÉ 2019

High-end sparkling wine made following the traditional method Champenoise and made up of 100% Pinot Noir exceptional grapes. It spends 36 months in contact with lees prior to disgorgement.

The grapes come from high altitude vineyards, located more than a thousand meters above the sea level in Vista Flores, Tunuyán (Uco Valley).

STORY

This creation is the result of more than 50 years of experience in the production of high-quality sparkling wines and reflects the evolution in styles and elegance that characterizes the labels of this line.

TECHNICAL INFORMATION

100% Pinot Noir

Alcohol: 13,0 %

Total acidity: 7,87 g/l.

Reducing sugars: 1,66 g/l.

pH: 3,13.

Vineyards: Vista Flores, Tunuyán (Valle de Uco) - Mendoza.

Altitude: 1.050 masl.

Fermentation process: traditional champenoise method. The base wine is fermented in stainless steel tanks at a temperature below 17 oc. The second fermentation is done in the bottle and stowed at a controlled temperature.

Aging: in contact with the sediments for at least 36 months prior to disgorging.

Aging potential: over 10 years.

TASTING NOTES

- Copper with golden highlights with fine and persistent bubbles.
 - Aromatic complexity, in which one can perceive notes of red fruits, flowers, nuts and spices.
 - Soft and fresh. An enveloping creaminess appears with great persistence.
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SUGGESTED PAIRINGS

Ideal to pair with caviar-based entrees or fresh oyster dishes. It also stands out when accompanying matured cheeses and game meats.

