

LAGARDE

EXTRA BRUT

LAGARDE CHAMPENOISE EXTRA BRUT 2016

Our sparkling wine is made under the Champenoise Method, in contact with its yeast for at least 18 months. The result is complex, intense and fresh, with delicate yet continuous effervescence. The perfect companion for special occasions since it is a limited edition of 12.000 bottles.

STORY

This was the first sparkling wine we made and the grapes come from our estates La Jacintana (Perdriel, Luján de Cuyo) and Pircas (Vista Flores, Tunuyán). It is a high vine and the irrigation is done by drip.

TECHNICAL INFORMATION

50% Chardonnay - 50% Pinot Noir

Alcohol: 11,8%

Residual Sugar: 6,10 g/l

Total Acidity: 7,76 g/l

PH: 3,1

Vineyards: Perdriel, Luján de Cuyo and Vista Flores, Tunuyán - Mendoza

Planted in: 1993, 1999

Altitude: Vista Flores (1050 masl) and Perdriel (980 masl)

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

Aging Method: keeps in contact with the sediments for at least 18 months prior to disgorging

Storage Potential: over 5 years

TASTING NOTES

- At sight, it appears to have a soft yellow color with golden reflections
 - The pearling is delicate and very persistent
 - Aromas of honey and toast, citrus and tropical fruits
 - Very complex with a fresh and unctuous mouth feel
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PAIRING SUGGESTION

Ideal for festive moments and when serving creamy or frozen desserts. It also works very well as an appetizer and to pair entrances made with fresh vegetables or ingredients such as smoked salmon, seafood or goat cheese

