

LAGARDE

Sparkling Wine



LAGARDE EXTRA BRUT 2020

This remarkable sparkling wine is a blend of Pinot Noir, Chardonnay and Semillon created using the Charmat method. Young, fresh and with elegant fruit, this is the ideal sparkling wine to drink with desserts during the holiday season.

TECHNICAL INFORMATION

Pinot Noir, Chardonnay and Semillón.

Alcohol: 12.4%

Sugar residue: 8 g/l

Acidity: 6 g/l

Vineyards: Luján de Cuyo and Tunuyán (Vista Flores) – Mendoza.

Planted in: 1906, 1993 and 1999.

Altitude: Vista Flores (1050 masl) and Luján de Cuyo (800-1000 masl).

Fermentation Process: Long charmat method. The second fermentation takes place in tanks, where the yeasts are suspended and spend time in contact with the juice long enough for a lysis of the yeasts to occur, providing complexity in aromas and flavors.

TASTING NOTES

- Bright lemon color with slight golden highlights. Fine, delicate and persistent bubbles.
 - Aromas of tropical, citrus and somewhat floral fruits. Notes to toast, honey and yeasts. Very good complexity.
 - Fresh and creamy palate. It leaves a medium palate of creaminess due to its delicate texture and the fine bubbles. It has a remarkable persistence, providing a long ending.
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PAIRING SUGGESTIONS

Ideal to use as an appetizer or to pair with lunches and/or brunches. It also goes well with entries made with fresh salads as well as seafood & fish. As for desserts, it pairs very well with recipes where acid flavors prevail.

