



PRIMERAS VIÑAS MALBEC GUALTALLARY 2018

Lagarde is pleased to introduce Primeras Viñas, an exclusive collection of limited terroir selected wines. They represent real treasures due to the prestige and grand terroir of the chosen parcels these wines come from. They are the result of history, hard work and constant research in our most unique vineyards.

STORY

This wine comes from our high altitude vineyard Malbec, from Mendoza's most sought after appellation: Gualtallary (Monasterio). With a high concentration of limestone and the advantage of a high altitude sunlight, we are excited to introduce the new vintage of this wine, which comes from selected parcels of this vineyard.

This wine is a wonderful example of this appellation, since it showcases the personality, perfume and a strong sense of origin. It was aged in French oak casks, reducing the aging intervention to a minimum in order to respect the wine and its potential.

TECHNICAL INFORMATION

100% Malbec

Alcohol: 14%

Sugar residue: 1.8 g/l. Total acidity: 5.8 g/l.

Vineyards: Gualtallary, Tupungato - Mendoza.

Planted in: 2006 and 2007. Altitude: 1380 masl.

Aging method: 100% of the wine spent 16 to 18 months in a 4.000 French

oak vat and another 12 months in the bottle.

Aging potential: over 15 years.

TASTING NOTES

- ·Intense red with violet reflections.
- · Delicate floral notes.
- · Elegant, bold and with a medium to long finish in mouth. Aging in oak becomes unnoticed and perfectly balanced.

PAIRING SUGGESTION

Wonderful with grilled red meats, strong cheeses and pasta dishes with white sauces, tomato or truffles. It is also ideal to pair with stews, game dishes or vegetables, such as stuffed potatoes, baked pumpkins or peppers.

