# cenconframoz tida by LAGARDE

#### Story

Teia is the word that Basilio, Sofia's son, used to call upon the stars to greet them when he was a child. These wines allow us to continue playing with the opportunities that Mendoza's terroir gives us, allowing us to obtain a series of blends ment to be enjoyed but also, to watch evolve and grow.

## **TECHNICAL INFORMATION**

85% Cabernet Sauvignon – 15% Cabernet Franc

Alcohol: 13.2% Sugar residue: 2.5% g/l. Total acidity: 4.8 g/l. PH: 3.7. Vineyards: Perdriel, Luján de Cuyo – Mendoza. Planted in: 2006 y 2007. Altitude: 980 masl. Aging potential: up to 5 years since the harvest.

### **TASTING NOTES**

★ Ruby red with purple hues.

★ Fresh and spicy aromas with a good presence of red fruits.

★ Firm tannins, excellent acidity and a very good grip on the palate. Medium in structure, with character and balanced.

#### **PAIRING SUGGESTIONS**

X The best wine to pair with a flame-cooked pork rib, pasta made on the plow disc or a lentil stew on a rainy day.

Excellent choice to enjoy while walking through the garden or to drink under the stars.

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# CABERNET SAUVIGNON & CABERNET FRANC 2021

MENDOZA \* ARGENTIN

Co-fermented, fresh blends with minimal intervention in the wine making process. With these wines, the aim is to highlight the quality of the grapes produced by Lagarde's family-owned vineyards, which are the result of years of sustainable work.



www.lagarde.com.ar