

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 meant to be enjoyed but also, to watch evolve and grow.

TECHNICAL INFORMATION

85% Malbec – 15% Petit Verdot

Alcohol: 14.1% Sugar residue: 1.8% g/l. Total acidity: 4.8 g/l. **PH:** 3.6. Vineyards: Agrelo, Luján de Cuyo - Mendoza. Planted in: 2006 y 2007. Altitude: 980 masl. Aging potential: up to 5 years since the harvest.

TASTING NOTES

★ Bright and intense bluish red.

* Lively with a stand out aroma of ripe red fruit as well as menthol notes.

* At first, the delicious Malbec fruit explodes in the mouth. It has a soft structure provided by the Petit Verdot and a juicy and persistent smoothness. Round and harmonious.

PAIRING SUGGESTIONS

🛞 The perfect wine to pair with a well-seasoned beef burger, a steak eye with French fries or a good plate of pasta with mushroom sauce.

🚯 The best choice to drink after a yoga class or while enjoying your favorite TV 🔹 show.

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MALBEC & PETIT VERDOT 2020

MENDOLA * 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.

