

# LAGARDE

*Sparkling Wine*



LAGARDE

BODEGA 1897

## LAGARDE CHAMPENOISE EXTRA BRUT 2020

*Lagarde sparkling wines are made by traditional techniques that highlight each varietal's vibrant fruit flavors and spicy nuances.*

*This sparkling wine is made under the Champenoise Method, in contact with its lees for at least 18 months. The result is complex, intense and fresh, with delicate and persistent bubble. The perfect companion for special occasions.*

### 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:** 12.2%

**Sugar residue:** 5.32 g/l.

**Total acidity:** 7.58 g/l.

**PH:** 3.12.

**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:** keeps in contact with its lees for at least 18 months prior to disgorging.

**Aging 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 crisp and unctuous mouth feel.

### PAIRING SUGGESTION

Ideal for festive moments and when serving creamy or ice cream 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.

