

LAGARDE ROSÉ 2023

Inspired by the sunsets of Mendoza and the way its colors warmly extend the summer evenings. Our rosé was born to pair with the holidays, those endless lunches with friends, the siesta time under the shade of the trees and the breeze of the sea.

STORY

Lagarde made its first rosé in 1989, but over the years, experience allowed our winemaking team to improve the wine to the current rosé. The 2019 harvest has given birth to a wine that is pure, balanced and has a strong aromatic presence.

TECHNICAL INFORMATION

50% Malbec, 50% Pinot Noir

Alcohol: 12,1 %

Total acidity: 6,90 g/l.

Sugar residue: 1,10 g/l.

pH: 3,18

Vineyards : Perdriel, Luján de Cuyo, y Vista Flores, Tunuyán – Mendoza.

Planted in: 1995 and 1999.

Altitude: 980 and 1050 masl.

Aging potential: up to four years.

TASTING NOTES

Pale salmon pink in color with aromas of fresh cherries, grapefruit and dried flowers. On the palate, its freshness and juicy acidity combine perfectly with flavors of currants and strawberries. Good balance and structure, with a crisp, juicy finish.

SUGGESTED PAIRINGS

Wonderful with summer salads, sushi, pasta with vegetables or any freshly caught fish.

