



# LAGARDE

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## LAGARDE CABERNET SAUVIGNON “SELECCIÓN DE NUESTRA CAVA” 2004

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### VARIETAL COMPOSITION

87% Cabernet Sauvignon, 10% Cabernet Franc, 3% Petit Verdot

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### VINEYARD

Perdiel, Luján de Cuyo – Mendoza. Age: planted in 1992.

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### VINEYARD STRUCTURE/YIELD

Average yield: 90-100 q/ha.

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### FERMENTATION PROCESS

In stainless steel tanks with daily pumpovers and a controlled temperature under 30 °C. The maceration lasts between 15 and 20 days, depending on daily tastings. The Malolactic fermentation is spontaneous.

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### AGING

50% oak, 80% French, and 20% American. Between 8 and 12 months, depending on tasting.

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### STORAGE IN BOTTLE

5 years

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**ALCOHOL** 13.9 gr

**SUGAR RESIDUE** 2.76 g/l

**TOTAL ACIDITY** 5.40 gr

**BOTTLES** 2,500 bottles

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### TASTING NOTES

**Color** - Ruby red color with black tints.

**Aroma** - Red jam, spices, cacao, tobacco, vanilla and coconut aromas.

**Flavor** - Very good structure in the mouth, concentrated, bold with a good finish.

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### PAIRING SUGGESTION

Ideal to accompany with red grilled meats and game meats, like deer and wild boar. Hard creamy cheeses.

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