



LAGARDE

B O D E G A 1 8 9 7

COMMERCIAL OFFICE

Av. Del Libertador 5936 piso 6 (1428)
Capital Federal, Buenos Aires, Argentina
Tel. Fax: (+54 11) 4789-1800

WINERY

San Martin 1745, Mayor Drummond (5507)
Luján de Cuyo, Mendoza, Argentina
Tel/Fax (+54 261) 498-0011/3330

info@lagarde.com
www.lagarde.com.ar

LAGARDE MALBEC “SELECCIÓN DE NUESTRA CAVA” 2004

VARIETAL COMPOSITION

100% Malbec

VINEYARD

Luján de Cuyo – Mendoza. Age: planted in 1906, 1995.

VINEYARD STRUCTURE/YIELD

Average yield: 90-100 q/ha.

FERMENTATION PROCESS

In stainless steel tanks with daily pumpovers and a controlled temperature under 30 °C. The maceration 14 days, depending on daily tastings. The Malolactic fermentation is spontaneous.

AGING

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

STORAGE IN BOTTLE

5 years

ALCOHOL 14 gr

SUGAR RESIDUE 2.90 g/l

TOTAL ACIDITY 4.65 gr

BOTTLES 2,775 bottles

TASTING NOTES

Color - Intense scarlet red color.

Aroma - Mature red fruits and jam aromas.

Flavor - Menthol and chocolate notes with smokey hints. Mature tannins that make it unctuous with a good body.

PAIRING SUGGESTION

Ideal to accompany with red meats like grilled lamb, duck and hard cheeses.
