



# LAGARDE

BODEGA 1897

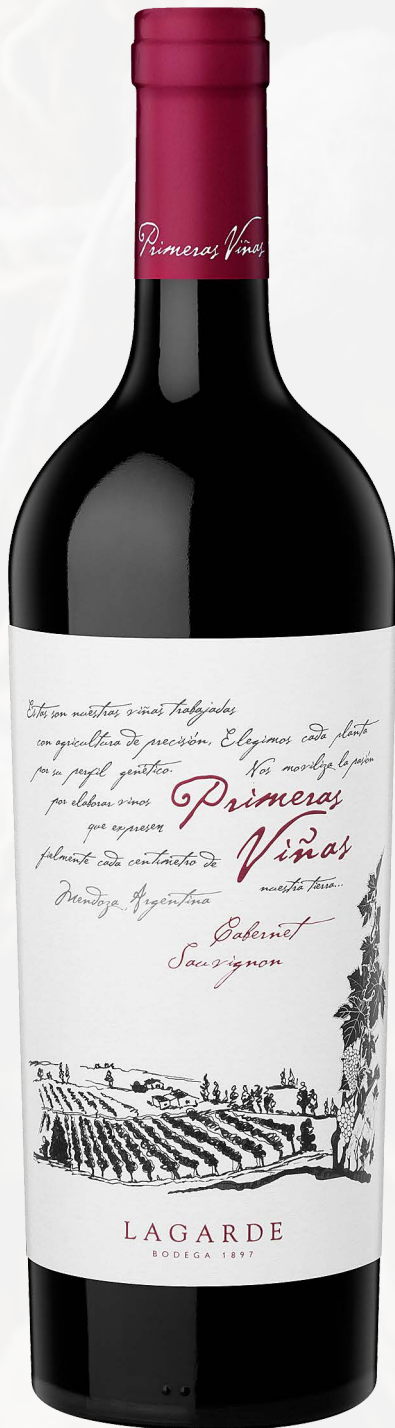
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## PRIMERAS VIÑAS CABERNET SAUVIGNON 2012

### VARIETAL COMPOSITION

100% Cabernet Sauvignon

### VINEYARD

Perdriel Luján de Cuyo – Mendoza. Planted in 1992, 1993. Altitude 980 mamsl.

### VINEYARD STRUCTURE/YIELD

High vine training. Drip irrigation. Cordon pruning with spurs. Yield: 60 q/ha

### FERMENTATION PROCESS

In stainless steel tanks. Pre fermentative cold maceration for 3 days. Fermentation with indigenous yeast. During this stage it undergoes daily pump overs and delestages. The total maceration time is between 20 and 25 days at a maximum temperature of 30°-31°. The end of maceration is determined by the tasting.

### AGING

12-14 months in new oak barrels.

### STORAGE IN BOTTLE

10 a 15 years.

ALCOHOL 14%

SUGAR RESIDUE 2.12 g/l

TOTAL ACIDITY 6.45 g/l

BOTTLES 7,730 bottles

### TASTING NOTES

**Color** - Bright red cherry color.

**Aroma** - Fruits like cherry, pepper and other spices. Herbs. Notes of chocolate and tobacco.

**Flavor** - The tannins are impressive, remarkable, with moderate astringency felt in the mouth, and a cool and vibrant feel.

### PAIRING SUGGESTION

Ideal to accompany with red meats and hard cheeses like Parmesan.