



LAGARDE

BODEGA 1897

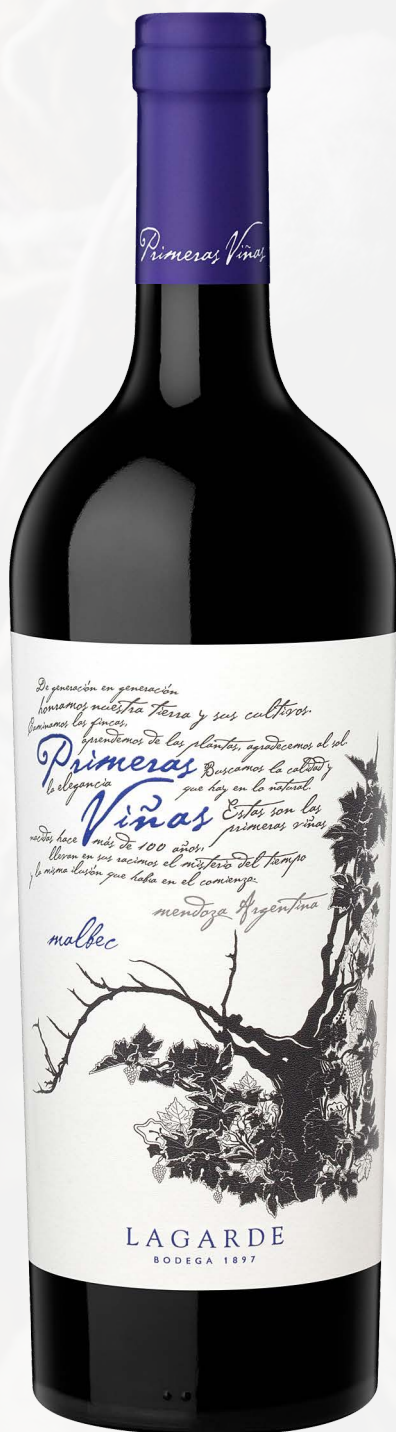
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PRIMERAS VIÑAS MALBEC 2012

VARIETAL COMPOSITION

100% Malbec

VINEYARD

Luján de Cuyo – Mendoza. Planted in 1906, 1930. Altitude 850 mamsl.

VINEYARD STRUCTURE/YIELD

Malbec: Low vine training. Surface irrigation: Cane and spur pruning. High density plantation. 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 - 15 years.

ALCOHOL 14.3%

SUGAR RESIDUE 2.2 g/l

TOTAL ACIDITY 6.45 g/l

BOTTLES 16,400 bottles

TASTING NOTES

Color - Dark red color with violet hues.

Aroma - Aroma of red fruit and some menthol notes, coconut, vanilla and spices which are added by the oak.

Flavor - Mouth velvety smooth. Unctuous mouth feel but not too rich. Juicy and prolonged. Lingering aftertaste.

PAIRING SUGGESTION

Ideal to pair with roasted red meats such as rib eye or lamb.