

Primeras
Viñas

LAGARDE
BODEGA 1897

MALBEC 2023 MAYOR DRUMMOND

HISTORY

Primeras Viñas carry the soul of our history—from vines planted over a century ago that still gift us their finest grapes, to the places where we first discovered the magic of winemaking, and the lands that have forever marked our family's story. Each bottle holds the footsteps of generations, the paths crossed in Mendoza, and the choices that, though not always easy, were always true to our heart and identity.

2023 VINTAGE REPORT

The 2023 harvest stood out for the precision and attention required in vineyard management. Climatic conditions resulted in moderate yields, producing grapes of excellent concentration. With balanced ripeness and careful selection, the wines from this vintage show remarkable fruit purity, natural freshness, and fine tannins that enhance their structure and elegance.

TECHNICAL INFORMATION

100 % Malbec

Alcohol 14,2% | Total acidity 5,89 g/l | Residual sugar 1,44 g/l | pH 3,59

- Vineyards: Drip irrigation, planted in 1906.
- Rootstock: Original own-rooted vineyard (ungrafted)
- Soil: Alluvial clay loam.
- Climate: Dry continental.
- Altitude: 850 masl.
- Fermentation: Native yeasts; total maceration of 15–20 days, with completion defined by tasting.
- Aging: 18 months in 500 L French oak barrels.
- Aging potential: Over 15 years.

TASTING NOTES

Color: Deep red with violet hues.

Aromas: Intense and expressive, offering fresh red fruits such as plum and cherry, subtle menthol notes, and delicately integrated oak.

Palate: Soft and velvety on entry. Generous volume and a smooth, rounded texture, yet fresh and balanced. Juicy, long, and persistent, with lingering fruity and spicy notes.

SUGGESTED PAIRING

A perfect match for grilled red meats such as a juicy ribeye steak or slow-braised lamb shanks.

