



LAGARDE ROSÉ 2025

HISTORY

Inspired by the Mendocinian sun and the colors of the sunset that accompany our long summer afternoons, this wine was born to be shared — during holidays, endless summer lunches, naps under the shade of the trees, and moments by the sea.

We crafted our first rosé in 1989, and through time and experience, we refined its style until achieving this final expression: an elegant, expressive, and floral wine that captures the essence of Mendoza's light and freshness.

2025 VINTAGE REPORT

The 2025 harvest was defined by even ripening and excellent grape health. Yields were moderate but higher than in the previous two years, resulting in balanced, expressive wines with good concentration. Sustainable practices and precise vineyard management produced wines that combine freshness, fruit purity, and remarkable varietal definition.

TECHNICAL INFORMATION

50% Malbec - 50% Pinot Noir

Alcohol: 12,1%

Residual sugar: 1,15 g/l

Total acidity: 6,18 g/l

pH: 3.29

Vineyards: Perdriel, Luján de Cuyo, y Vista Flores, Tunuyán - Mendoza.

Altitude: 980 - 1050 m.a.s.l

Planted in: 1995 y 1999.

Aging Potential: Hasta 3 años.

TASTING NOTES

- **Color:** Pale pink with salmon hues.
- **Nose:** Fresh and expressive, with notes of strawberry, white cherry, and wildflowers, accompanied by a subtle citrus touch.
- **Boca:** Light, vibrant, and balanced. Smooth texture and refreshing acidity enhance its fruity character and aromatic persistence.

SUGGESTED PAIRING

Perfect with light Mediterranean-style cuisine: salads with fresh fruit, vegetable quiches, ceviches, or herb-grilled fish. Also ideal as an aperitif or for relaxed afternoons outdoors.