

CRIOLLA

LAGARDE
BODEGA 1897

CRIOLLA 2025

HISTORY

This wine pays tribute to the criollas: women who embody our roots, tireless workers, and guardians of the land.

Just like them, Criolla grapes are an essential part of our history. This is not a single grape variety, but rather a group of varieties native to the Americas, which are now regaining their value in Argentine winemaking. Sharing a common spirit, they give rise to fresh, light-bodied wines with great fruit expression and noble productivity.

2025 VINTAGE REPORT

The 2025 harvest in Mendoza was marked by intense heat waves and irregular rainfall, which accelerated ripening and required very precise irrigation management. Although yields remained below historical averages, they were higher than in 2023 and 2024. Thanks to sustainable practices and careful vineyard management, grape quality was outstanding, resulting in wines with concentration, balance, and remarkable varietal expression.

TECHNICAL INFORMATION

100% Criolla Grande

Alcohol: 12,9% | **Residual sugar:** 1.30g/l | **Total acidity:** 6,10g/l | **pH:** 3.27

Vineyards: Gualtallary y La Carrera – Tupungato, Valle de Uco.

Altitude: 1400 m.s.n.m

Cellaring potential: Up to 3 years.

TASTING NOTES

Color: Light ruby red, bright, with violet highlights.

Aroma: Fresh and markedly fruit-driven on the nose, with strawberries, cherries and red plums. Subtle floral notes and a spiced background add definition and varietal character.

Palate: Juicy entry, with soft tannins and a vibrant acidity that holds it all together. Light-bodied, wonderfully fresh, with a clean, fruity and persistent finish that invites the next sip.

SUGGESTED PAIRING

Its fresh profile and gentle tannins make it a versatile wine for the everyday table. It pairs beautifully with Mendoza-style empanadas, charcuterie and sharing platters, and complements both pasta with light tomato sauces and homemade pizzas. Served slightly chilled, between 14 and 16 °C.

