

Guarda

Colección de Viñedos



CHARDONNAY 2024

Guarda Vineyard Collection is a range of wines resulting from long periods of research and examination of the best terroirs within our estates. Each wine is an accurate reflection of a special vineyard located in a micro region of Luján de Cuyo and Valle de Uco.

This Chardonnay has its vineyards at high altitude, located in Gualtallary (Tupungato), near the Andes Mountains, at 1350 meters above sea level. It is an area of great thermal amplitude, cool breezes and calcareous soils. Purity, balance, acidity and a moderate use of oak define this wine.

HISTORY

Bodega Lagarde's history dates back to the early years of grapevine cultivation and the wine industry of Mendoza, in Argentina. Established in 1897 and managed by the Pescarmona family since 1970, we have always worked to achieve the same goal of producing the highest quality wine, holding a strong commitment to our land and its people. We are one of the oldest family owned and managed wineries in the heart of Mendoza and we are proud to count with historic and centennial vineyards that were planted in 1906 and 1930.

TECHNICAL INFORMATION

100% Chardonnay

Alcohol: 13.1%

Total acidity: 5,96 g/l

Reducing sugars: 1,89 g/l

PH: 3,42

Vineyards: Tupungato, Gualtallary - Mendoza.

Altitude: 1350 masl

Aging: 60% of the wine was aged in new and used French oak barrels.

Aging potential: Over 10 years.

TASTING NOTES

- Color: Bright yellow with subtle golden hues.
- Aroma: Expressive and delicate, with fresh white fruit notes such as peach and pear, wildflowers, and a gentle touch of candied fruits. The oak aging brings subtle hints of nuts, seamlessly integrated.
- Flavor: Fresh and elegant, with a smooth texture and vibrant acidity. Floral and fruity notes reappear, complemented by a subtle mineral nuance. A long, balanced finish with a delicately creamy persistence.

SUGGESTED PAIRINGS

This Chardonnay shines alongside dishes that respect its freshness, complexity, and silky mouthfeel. Perfect with grilled white fish, seafood risottos, poultry in light sauces, or stuffed pasta with delicate cream and fresh herbs. Its lively acidity and subtle oak character also make it an excellent match for soft cheeses like brie or camembert.

