



LAGARDE

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HENRY CABERNET FRANC 2004

VARIETAL COMPOSITION

Cabernet Franc 100%

VINEYARD

Perdriel, Luján de Cuyo – Mendoza. Planted in 1993. Altitude 980 mamsl.

VINEYARD STRUCTURE/YIELD

Average yield: 60 q/ha.

FERMENTATION PROCESS

Pre fermentative cold maceration between 2 and 4 days. During alcoholic fermentation, delestages and tampering is done daily. The total maceration takes 20 days. The Malolactic fermentation is spontaneous.

AGING

24 months in new oak barrels.

STORAGE IN BOTTLE

Up to 20 years.

ALCOHOL 14,4 gr

SUGAR RESIDUE 2,32 g/l

TOTAL ACIDITY 5 l gr

BOTTLES 1,400 bottles

TASTING NOTES

Color - Deep ruby red color.

Aroma - Predominate aromas of very ripe red fruits and dried fruits like figs and prunes, hints of mint and some toasted smells.

Flavor - Elegant in the mouth, the quality of the tannins is perceived through a gentle astringency and long finish.
