LAGARDE

BODEGA 1897

COMMERCIAL OFFICE
Av. Del Libertador 5936 piso 6 (1428)
Capital Federal, Buenos Aires, Argentina
Tel. Fax: (+54 11) 4789-1800

WINERY
San Martin 1745, Mayor Drummond (5507)
Luján de Cuyo, Mendoza, Argentina
Tel/Fax (+54 261) 498-0011/3330

info@lagarde.com
www.lagarde.com.ar

HENRY SYRAH 2004

VARIETAL COMPOSITION
Syrah 100%

VINEYARD
Luján de Cuyo – Mendoza. Planted in 1998. 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 15 gr

SUGAR RESIDUE 3.22 g/l

TOTAL ACIDITY 6 gr

BOTTLES 1700 bottles

TASTING NOTES
Color - Red color with light violet highlights.
Aroma - Complex aroma of jams, pepper and other spices, smoke and leather.
Flavor - Smooth entrance in the mouth, good acidity that harmonizes with the strong presence of tannins in the long finish.