



LAGARDE

BODEGA 1897



HENRY GRAN GUARDA N°1

2011

70% MALBEC · 30% CABERNET SAUVIGNON

VINEYARDS

*Luján de Cuyo—Mendoza. Planted in 1906 and 1992.
Altitude 980 mamsl.*

VINEYARD STRUCTURE / YIELD

*Malbec: Low vine training. Surface irrigation: Cane and spur pruning. High density plantation. Other varieties: High vine. Drip irrigation. Cordon pruning with spurs.
Average yield: 60 q/ha.*

FERMENTATION PROCESS

Alcoholic fermentation done daily by delestages and tamping. 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: 14,5%

SUGAR RESIDUE: 2.3 g/l

TOTAL ACIDITY: 6.88 g/l

PH: 3.36

TASTING NOTES

Color: Bright red ruby color.

Aroma: Complex aroma. Mature fruits and jams, chocolate, tobacco, and notes of toasted wood and spices.

Flavor: Structured in the mouth with firm and mature tannins. Lingered persistent aftertaste.