



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 tampering. 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. Lingering persistent aftertaste.

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