



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

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



HENRY GRAN GUARDA 2002

VARIETAL COMPOSITION

51 % Syrah, 23 % Merlot, 9 % Malbec, 7 % Petit Verdot, 10 % Cabernet Franc

VINEYARD

Luján de Cuyo – Mendoza. Planted in 1906, 1993, 1998. Altitud 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

Traditional with delestage.

AGING

24 months in new oak barrels.

STORAGE IN BOTTLE

Up to 20 years.

ALCOHOL 13.8 gr

SUGAR RESIDUE 2.23 g/l

TOTAL ACIDITY 5.45 gr

BOTTLES 10,025 bottles

TASTING NOTES

Color - High impact color with ruby red hue and at the heart deep red tones.

Aroma - Very complex nose, black fruits such as blackberry. Aromas of quince, violets, spices, pepper, coconut, tobacco, coffee, vanilla, eucalyptus, mint, some leather, mineral notes.

Flavor - A harmonious entry with a very pleasant mouth feel. Smooth and velvety with a long finish, the presence of fine tannins will give a long life. Strong, structured but very round.