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HENRY GRAN GUARDA

Nº1

2005

LAGARDE -

VINO DE GUARDA

BOTELLA Nº

3411

ELL

COMMERCIAL OFFICE

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WINERY

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HENRY GRAN GUARDA 2005

VARIETAL COMPOSITION

Merlot 41%, Cabernet Sauvignon 32 %, Malbec 27 %

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

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

TOTAL ACIDITY 6.48 gr

SUGAR RESIDUE 2.81 g/l **BOTTLES** 6,195 bottles

TASTING NOTES

Color - Intense burgundy red color

Aroma - Aromas of black fruits and red candies combined with spices, vanilla and tobacco.

Flavor - Big body and structure in the mouth, robust.