



LAGARDE

BODEGA 1897

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HENRY GRAN GUARDA 2006

VARIETAL COMPOSITION

40% Cabernet Franc, 31% Malbec, 29% Syrah.

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, destagings and tamping 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 14,5 gr

SUGAR RESIDUE 2,9 g/l

TOTAL ACIDITY 5.98 gr

BOTTLES 10,000 bottles

TASTING NOTES

Color - Intense dark red color.

Aroma - Great aromatic complexity. Fresh ripe fruits and nuts. Notes reminiscent jams and some spices.

Flavor - Powerful and delicate at the same time. The oak wood brings an almost perfect complement. The first taste in the mouth is sweet, concentrated, elegant, very persistent and long finish.
