



LAGARDE

BODEGA 1897

COMMERCIAL OFFICE

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HENRY GRAN GUARDA 2007

VARIETAL COMPOSITION

Cabernet sauvignon 51%, Malbec 32%, Syrah 17%

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 15 gr

SUGAR RESIDUE 3,59 g/l

TOTAL ACIDITY 6,42 gr

BOTTLES 8,800 bottles

TASTING NOTES

Color - Intense and bright red color.

Aroma - Aromas of matured fruits, jams, spices and tobacco.

Flavor - Very complex. Elegant in the mouth. Structured with silky tannins and a very pleasant lingering finish.
