



LAGARDE

BODEGA 1897



COMMERCIAL OFFICE

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WINERY

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HENRY GRAN GUARDA 2008

VARIETAL COMPOSITION

Syrah 30%, Cabernet Sauvignon 27%, Malbec 25 %, Petit Verdot 10%, Cabernet Franc 8%

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

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 14.6 gr

SUGAR RESIDUE 2.72 g/l

TOTAL ACIDITY 6.7 gr

BOTTLES 13,800 bottles

TASTING NOTES

Color - Intense burgundy red 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.