

HENRY

GRAN GUARDA N° 1 2019

Signature wines that are not made every year, but only when the vintage has given special characteristics and inspire our owner, Enrique Pescarmona, and our winemaker, Juan Roby, to create an exclusive cut.

They are made with grapes from low yield vineyards and goes through long macerations. It ages in oak for at least two years.

Lucila Pescarmona, third generation vintner

STORY

Every year since 1990, Enrique Pescarmona carefully selects the best cuvées of the harvest and decides whether to release an exceptional blend for our collectors. This wine is lovingly named "Henry", a nickname given to Enrique by his wife Lucy.

TECHNICAL INFORMATION

Malbec 63% (Gualtallary), Cabernet Sauvignon 37% (4% Gualtallary, 33% Perdiel)

Alcohol: 13.7%

Sugar residue: 1.49 g/l.

Total acidity: 6.06 g/l.

PH: 3.75.

Vineyards: Gualtallary, Tupungato and Perdiel, Luján de Cuyo – Mendoza.

Planted in: 1192 and 2006.

Altitude: 1380 masl and 950 masl.

Vineyard structure/yield: high trellis. High planting density. Drip irrigation. Guyot pruning (malbec and cabernet sauv. From gualtallary) and cordon pruning (cabernet sauvignon from perdiel). Yield 60 quintals /ha.

Fermentation: cold pre-fermentation maceration for 3 days. Fermentation with indigenous yeasts. During the first part of this stage, daily pumping over and stomping are carried out. The total maceration time is 20 to 25 days with a temperature that never exceeds 30° c. The end of maceration is determined by tasting. Malolactic fermentation is spontaneous and takes place once the wine is in the new oak barrel.

Aging: the wine spends 18 months in new oak barrels and 12 months in bottle.

Aging potential: A wine that evolves beautifully over time. It is recommended to keep it for at least 15 years after its harvest.

TASTING NOTES

- Dark ruby red, nearly black at its center.
- Very complex. Fresh and ripe fruits of all kinds, herbal notes and spicy notes can be perceived in the different layers of aromas, always with the French oak perfectly amalgamated.
- Unctuous entry. Wine with very fine tannins, velvety texture, which fills the entire volume of the mouth. Firm structure and good acidity. It is very long and persistent.

PAIRING SUGGESTIONS

A wine for great moments and good company, it is like a ritual that must be accompanied by a favorite food for those who taste it. We recommend grilled red meats. Dishes with long cooking and lots of flavor, mushrooms and portobellos.


LAGARDE
BODEGA 1897

