

# HENRY

## GRAN GUARDA N° 1 2020

*In the 1980s, I had a dream that our Lagarde Winery would produce a wine of extreme quality and elegance, reflecting the unique character of the Mendoza terroir. Today, I am privileged to present Henry Gran Guarda N°1, the fruit of this dream and a true signature wine.*

*Enrique Pescarmona*

### STORY

An icon wine of Bodega Lagarde. Its first vintage was 1990, a pure Cabernet Sauvignon, with infinite potential, which today is reproduced as "Henry Pure" (black label), although in extraordinary single-varietal vintages. This label has only been released in a few vintages and in very limited collector's copies.

The tireless quest to create a combination of the best expression of different varietals gave birth to a collection of vintages of one of Argentina's most distinguished blends: Henry Gran Guarda N°1. Only made when Enrique "Henry" Pescarmona and winemaker, Juan Roby, discover exceptional qualities to produce it.

### TECHNICAL INFORMATION

**Malbec 67%** (42% Gualtallary y 25% Mayor Drummond)

**Cabernet Sauvignon 17%** (Perdriel)

**Cabernet Franc 16%** (8% Perdriel y 8% Gualtallary)

**Alcohol:** 13.9%

**Reducing sugars:** 1.78 g/l.

**Total acidity:** 5.74 g/l.

**pH:** 3.63.

**Vineyards:** Gualtallary, Mayor Drummond and Perdriel.

**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

- Intense dark red, with violet hues.
- There are aromas of ripe red fruits such as cherries, fresh herbs and spicy notes, with elegant contributions of French oak, all these different nuances reveal a complexity that will increase with the passage of time in the bottle.
- Very good volume on entry, it is unctuous, fine tannic texture, with good grip and a monolithic structure that fills the mouth. It is very long and persistent.

### SUGGESTED PAIRINGS

For this great structured and complex wine, it can be matched with roasted red meats, lamb or strong cheeses. Also with dishes rich in flavors, such as stews or casseroles. The complexity of the wine balances well with foods that have intense flavors and a good amount of fat.

  
**LAGARDE**  
BODEGA 1897

