



LAGARDE

BODEGA 1897

COMMERCIAL OFFICE

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WINERY

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HENRY GRAN GUARDA 2009

VARIETAL COMPOSITION

Cabernet Sauvignon 39%, Malbec 35%, Petit Verdot 13%, Cabernet Franc 13%

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 2.6 g/l

TOTAL ACIDITY 6,37 gr

BOTTLES 10,497 bottles

TASTING NOTES

Color - Dark violet red.

Aroma - Red fruits and sweet jams alongside harmonious notes of toasted wood, spices, tobacco, candy. Very complex and elegant.

Flavor - Structured and with a good amount of acidity. Potent with a good amount of freshness. Its great persistency makes us believe it will have a long life.
