



LAGARDE

BODEGA 1897

OFICINA COMERCIAL

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BODEGA

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COSECHA TARDÍA 2022

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

HISTORY

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 varieties 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.

VARIETAL

100% Moscato Bianco

VINEYARDS

Perdriel, Luján de Cuyo – Mendoza. Planted in 1998. Altitude 980 masl.

AGING

18 months in oak barrels of first use. In the same barrels in which it fermented.

AGING POTENTIAL

A wine that evolves beautifully over time. It is recommended to keep it for at least 10 years after its harvest.

ALCOHOL 11,6 %

REDUCING SUGARS 154,00 g/l

TOTAL ACIDITY 7.69 gr

PH 3,35

TASTING NOTES

Color - Intense yellow with striking golden reflections.

Aroma - Delicate and very complex, combining hints of flowers with honey, ripe fruit in syrup and a soft note of vanilla.

Taste - In the mouth it is unctuous and dense, with a high level of acidity that is refreshing and manages to perfectly balance its sweet taste.

SUGGESTED PAIRINGS

It is ideal with Creme brulee with caramelized fruits, apple (or pear) tart with cinnamon and vanilla ice cream, roasted quinces with mascarpone and walnuts and homemade custard with dulce de leche and toasted almonds.

