



# HENRY

## HENRY GRAN GUARDA N°1 2006

<b>VARIETY</b>	BLEND OF 40% CABERNET FRANC, 31 % MALBEC, 29 %SYRAH
<b>VINEYARDS</b>	
LOCATION	LUJÁN DE CUYO – MENDOZA
AGE	PLANTED IN 1906, 1993, 1998
ALTITUDE	980 OSL
<b>VINTAGE</b>	
DATE	MARCH Y APRIL 2006
PICKING	BY HAND IN PLASTIC BOXES OF 20 KG. BUNCH SELECTION.
<b>ELABORATION</b>	
FERMENTATION	PRE-FERMENTING COLD MACERATION FOR 2-4 DAYS. DURING ALCOHOLIC FERMENTATION THERE IS EVERYDAY DÉLESTAGE AND PISSAGE. COMPLETE MACERATION TOOK 20 DAYS AND MALOLACTIC FERMENTATION WAS SPONTANEOUS.
<b>BREEDING</b>	24 MONTHS IN NEW FRENCH OAK BARREL.
AGING IN BOTTLE	MINIMUM 10 MONTH IN CONTROLLED AMBIENT.
TOTAL PRODUCTION	10.000 BOTTLES
<b>TECHNICAL INFORMATION</b>	
ALCOHOL (% VOL)	14.5°
TOTAL ACIDITY (GR/LT)	5.98
RESIDUAL SUGAR (GR/LT)	2.9
PH	3.6
<b>WINEMAKER</b>	JUAN ROBY STORDEUR
<b>COLOUR/AROMA/TASTE</b>	DEEP AND INTENSE RED COLOUR. COMPLEX AROMAS. FRESH MATURE AND DRY FRUITS. NOTES OF JAM AND SPICES. POWERFUL AND DELICATE AT THE SAME TIME. PERFECT COMPLEMENT OF THE OAK. SWEET ENTRY IN MOUTH. CONCENTRATE, ELEGANT, VERY PERSISTENT AND LONG ENDED.
<b>SUGGESTED TEMPERATURE</b>	16° - 18° C
<b>SUGGESTED MATCH</b>	IDEAL FOR: RED MEATS, SPECIALLY LAMB, AND PASTA WITH RED SAUCES.