



## Technical Information

Country	Argentina
Region	Tupungato, Uco Valley, Mendoza
Altitude	1,100 m.a.s.l.
Blend	100% Malbec
Winemaker	Pablo Sanchez
Body	Light
Oak	Unoaked
Residual Sugar	11.5 g/l
Closure	Screw Cap
Vegan	Yes
Vegetarian	Yes
Organic	No
Biodynamic	No
Allergens	Sulphites

## **BODEGA LOS HAROLDOS**

# Chacabuco Malbec Rosado

## Region

The northernmost subregion of the Uco Valley, Tupungato is one of Mendoza's largest and most important wine areas. Sitting at the base of the 6,570 m volcano Mt. Tupungato, it lies around 40 miles south of the city of Mendoza. Vineyards sit at around 1,300 m.a.s.l. and enjoy wide diurnal temperature variation. The extended ripening period allows grapes to develop rich varietal character and balanced acidity. The region is well-known for both full-bodied Malbec and Cabernet Sauvignon and elegant Chardonnay.

#### **Producer**

Bodega Los Haroldos, owned by the Falasco family, is one of Argentina's leading family-owned wineries. Today the fourth generation continues the story that began in 1939 when Haroldo Santos Falasco, known as 'Don Lolo', began to wheel his bicycle through the streets of his small hometown of Chacabuco, 200km west of Buenos Aires, selling his wines from the basket on the front. Eighty years later, Franco Falasco and his siblings are responsible for their family's legacy: creating wines of excellence and quality for the world to enjoy.

#### Viticulture

Grapes come from different soils, climates and regions of Mendoza. VPS, Drip Irrigation. Hand and Machine harvesting.

#### Vinification

Selection of grapes with controlled fermentation temperature. The must undergoes 2 to 6 hours of skin contact, then it is extracted and fermented as a white wine without contact with skins.

## **Tasting Note**

A bright nose of strawberries and cherries. The palate is creamy but light and refreshing with plenty of red fruit and just a delicate hint of sweetness.

### **Food Matching**

Given the fresh and fruit driven nature of this wine it works wonderfully on its own or with light summery salads.