

## BODEGA LOS HAROLDOS

### Extra Brut

#### Region

The Uco Valley is one of Argentina's most important wine regions. Approximately 45 miles long and 22 miles wide, the valley follows the course of the Tunuyan River. The area has seen significant growth and investment over the last 20 years and is now home to some of the country's top producers. Benefitting from the cooler climate and excellent soil offered by higher altitude vineyards, the region produces spectacular Malbec with a distinctive floral nose. It's also responsible for some of Mendoza's finest Chardonnay and Torrontes.

#### 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

VSP with drip irrigation.

#### Vinification

This wine is produced using the Charmat method.

#### Tasting Note

A fresh and inviting nose of citrus fruits, white peach and acacia. The palate is fresh and lively, with bright citrus, stone and tropical fruits. It offers a delicate, caressing mousse with a certain creaminess in the texture.

#### Food Matching

Perfect as an aperitif or with dessert. Works brilliantly with seafood, particularly smoked salmon. Try with horseradish crème on toasted brioche.



#### Technical Information

Country	Argentina
Region	Uco Valley, Mendoza
Altitude	900 m.a.s.l.
Blend	70% Chardonnay & 30% Sauvignon Blanc
Winemaker	Pablo Sanchez
Body	Light
Oak	Unoaked
Residual Sugar	~
Closure	Cork
Vegan	Yes
Vegetarian	Yes
Organic	No
Biodynamic	No
Allergens	Sulphites