



Technical Information

Country	Argentina
Region	Luján de Cuyo & Uco Valley, Mendoza
Altitude	1,100 m.a.s.l.
Blend	100% Malbec
Winemaker	Pablo Sanchez
Body	Full
Oak	25% - 6 months in American Oak
Residual Sugar	· ~
Closure	Screw Cap
Vegan	Yes
Vegetarian	Yes
Organic	No
Biodynamic	No
Allergens	Sulphites

BODEGA LOS HAROLDOS

Vinas de Mendoza Malbec

Region

Mendoza, sited on a high-altitude plateau at the edge of the Andes, is responsible for around 70% of Argentina's wine production. Vines were first planted here by Jesuits in the mid-16th century, using techniques learned from the indigenous Huarpe people. Altitude is the key characteristic to this terroir. Wide diurnal temperature variation supports an extended growing season with warm harvest weather allowing grapes to be picked when perfectly ripe. Combined with well-drained alluvial soils and access to meltwater for irrigation, you have the perfect conditions for the flagship Malbec grape.

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. 60% selected from Luján de Cuyo and 40% from Uco Valley.

Vinification

Selection and de-stemming of grapes. Fermentation in stainless steel tanks alternating between extraction, racking, delestage and pisage for 7 to 10 days at controlled temperature. 75% aged in stainless steel tanks, 25% aged in American oak for 6 months.

Tasting Note

Cherries, raspberries, and ripe plums with notes of vanilla and spice; rounded tannins and delicious fruit on the palate lead to a long finish.

Food Matching

Grilled meats, rich pasta dishes, Mediterranean cuisine.