



Technical Information

Country	Argentina
Region	La Consulta, San Carlos, Uco Valley, Mendoza
Altitude	1,100 m.a.s.l.
Blend	100% Malbec
Winemaker	Alejandro Canovas
Body	Full
Oak	12 months in French oak
Residual Sugar	~
Closure	Cork
Vegan	Yes
Vegetarian	Yes
Organic	No
Biodynamic	No
Allergens	Sulphites

BODEGA LOS HAROLDOS

Reserve Malbec

Region

Part of the larger San Carlos district in the southern Uco Valley, La Consulta sits in the shadow of the 5,830 m volcano, San José. The vineyards sit at around 1,000 m.a.s.l. and the altitude brings hot sunny days and cool nights. Meltwater from the Andes flows through the centre of the region in the Tunuyan River. Add well-drained alluvial soil that forces the vines to grow deep root systems in their search for water and nutrients and you have the perfect environment for high quality Malbec.

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

Hand harvested with cluster selection carried out in the vineyard. Classic fermentation with selected yeast and temperature control at 23-28°C followed by 20 days post-fermentation maceration and natural malolactic fermentation. Then 12 months in French oak barriques (30% first-use).

Tasting Note

Deep black fruit, raisins and toast on the nose; a very well-structured wine with firm tannins and refreshing acidity, toasty cedar notes mingling well with bramble fruit and dark cherries leading to a long and complex finish.

Food Matching

A rich, complex and concentrated red, the perfect match for the finest cuts of grilled steak, venison or roast lamb rump.