



Technical Information

Country	Argentina
Region	Mendoza
Altitude	1,100 m.a.s.l.
Blend	100% Malbec
Winemaker	Agustín Daguerre
Body	Full
Oak	6 months in American & French oak
Residual Sugar	3.54 g/l
Closure	Screw Cap
Vegan	Yes
Vegetarian	Yes
Organic	No
Biodynamic	No
Sustainable	Yes
Allergens	Sulphites

BODEGA LOS HAROLDOS

Laguna Alta Estate 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. Combine with well-drained alluvial soil and meltwater irrigation for perfect growing 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. They have recently been recognised as sustainable by Bodegas de Argentina. This means that all vintages from 2024 will be certified sustainable.

Viticulture

Grapes come from different soils, climates and regions of Mendoza. VSP with drip irrigation. Hand and machine harvesting.

Vinification

Temperature controlled fermentation is followed by aging for 6 months in 60% American and 40% French oak.

Tasting Note

Deep purple with shades of violet. Complex aromas of dark berry fruits including plum and cherry. Appealing notes of chocolate, coffee and tobacco from 6 months maturation in oak. Well-balanced with intense red and black fruits in the mouth, ripe tannins and a long finish.

Food Matching

Roasted and grilled red meat, rich pasta dishes, lamb tagine.