



Technical Information

Country	Argentina
Region	La Consulta, Uco Valley, Mendoza
Altitude	1,100 m.a.s.l.
Blend	100% Malbec
Winemaker	Agustín Daguerre
Body	Medium
Oak	Unoaked
Residual Sugar	4.0 g/l
Closure	Screw Cap
Vegan	Yes
Vegetarian	Yes
Organic	No
Biodynamic	No
Sustainable	Yes
Allergens	Sulphites

BODEGA LOS HAROLDOS

Chacabuco 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. 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. VPS, Drip Irrigation. Hand and Machine harvesting.

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.

Tasting Note

Plum, damson and black cherry fruits on the nose leading to a smooth, medium-weight palate with soft tannins, ripe dark berry fruit and warm spice.

Food Matching

Pair with burgers cooked on the BBQ or, of course, a succulent steak.