



## BODEGA LOS HAROLDOS

### Blue Horn Malbec

#### Region

Located just south of Mendoza City, Luján de Cuyo is home to some of the most famous names in Argentine wine and was the first region to be recognised as an appellation in 1993. In the rain shadow of the Andes, viticulture is only made possible here by the Mendoza River bringing meltwater to the desert-like conditions. The high-altitude vineyards exploit an extended growing season (due to diurnal temperature variation) and stressed vines (due to poor, rocky soils) to produce bold, intensely flavoured wines, particularly 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

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

#### Vinification

Judicious grape selection is followed by temperature controlled fermentation.

#### Tasting Note

Fresh blackberry fruit with juicy tannins and a ripe plum finish with hints of damson.

#### Food Matching

Grilled meat, pasta and risotto.

#### Technical Information

<b>Country</b>	Argentina
<b>Region</b>	90% Luján de Cuyo, 10% Uco Valley
<b>Altitude</b>	900 - 1,100 m.a.s.l.
<b>Blend</b>	100% Malbec
<b>Winemaker</b>	Pablo Sanchez
<b>Body</b>	Full
<b>Oak</b>	Unoaked
<b>Residual Sugar</b>	3.5 g/l
<b>Closure</b>	Screw Cap
<b>Vegan</b>	Yes
<b>Vegetarian</b>	Yes
<b>Organic</b>	No
<b>Biodynamic</b>	No
<b>Allergens</b>	Sulphites