



## BODEGA LOS HAROLDOS

### Blue Horn Torrontés

#### Region

Maipu, one of Mendoza's oldest wine regions, stretches south from the outskirts of Mendoza city towards the Mendoza River. The flat vineyards sit high enough (at c.800 m.a.s.l.) to benefit from the wide diurnal temperature range generated by intensely sunny days and nights cooled by winds sweeping down from the Andes. This supports a slow growing season which, combined with poor soil and plentiful Andean meltwater from the Mendoza River, produces full-flavoured wines with good structure and tannin. The perfect terroir for 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

Stainless steel fermentation, no oak.

#### Tasting Note

A nose of peach, apricot and honeysuckle moves to a dry palate with passion fruit, honeyed lemon and orchard fruits. Well balanced and rounded.

#### Food Matching

Perfect with oven baked salmon or tagine with lemon and herbs. Great accompaniment to Asian foods, particularly Thai.

#### Technical Information

<b>Country</b>	Argentina
<b>Region</b>	Los Alamos, Maipú, Mendoza
<b>Altitude</b>	800 m.a.s.l.
<b>Blend</b>	100% Torrontes
<b>Winemaker</b>	Pablo Sanchez
<b>Body</b>	Light
<b>Oak</b>	Unoaked
<b>Residual Sugar</b>	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