

## BODEGA LOS HAROLDOS

### Conejo Verde Blanc De Blancs



#### Region

The Uco Valley is one of Argentina's most important wine regions. Approximately 45 miles long and 22 miles wide, the valley follows the course of the Tunuyan River. The area has seen significant growth and investment over the last 20 years and is now home to some of the country's top producers. Benefitting from the cooler climate and excellent soil offered by higher altitude vineyards, the region produces spectacular Malbec with a distinctive floral nose. It's also responsible for some of Mendoza's finest Chardonnay and Torrontes.

#### 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

Vineyards are located across the Uco Valley, in Tupungato, Tunuyan and San Carlos. Diverse soils, from sandy loam to silty loam with the presence of round stones and pebbles on the surface.

#### Vinification

Whole clusters are pressed in pneumatic presses. This is followed by static cold settling and fermentation with selected yeasts in stainless steel tanks. Wines are made separately ahead of careful blending, followed by 3 months' ageing on lees.

#### Tasting Note

At sight, it has a pleasant pale yellow color with greenish tones. On the nose, floral notes, white fruits, citrus and herbaceous notes are combined. On the palate, fresh sensations, good balance and tension, with a long and persistent finish.

#### Food Matching

Ideal to accompany fish, shellfish, soft cheeses and light pastas.

#### Technical Information

<b>Country</b>	Argentina
<b>Region</b>	Uco Valley, Mendoza
<b>Altitude</b>	900 m.a.s.l.
<b>Blend</b>	Viognier 50%, Sauvignon Blanc 30% Torrontés 20%
<b>Winemaker</b>	Pablo Sanchez
<b>Body</b>	Medium
<b>Oak</b>	Unoaked
<b>Residual Sugar</b>	4 g/l
<b>Closure</b>	Screw Cap
<b>Vegan</b>	Yes
<b>Vegetarian</b>	Yes
<b>Organic</b>	No
<b>Biodynamic</b>	No
<b>Sustainable</b>	No
<b>Allergens</b>	Sulphites