



## BODEGA LOS HAROLDOS

### Kaleu 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. East Mendoza runs for about 75 miles from the eastern edge of Maipu to the western border of San Luis. With over 64,000 hectares under vine, its flat, fertile sandy-loam soil produces easy-drinking fruit-forward reds such as Criolla, Bonarda and, obviously, an increasing amount of 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

VSP with drip irrigation.

#### Vinification

This wine is unoaked.

#### Tasting Note

A juicy, brambly nose leads to a soft and round palate with redcurrants, blackcurrants and plums. Soft tannins and a nice lift of acidity make this a lovely everyday Malbec.

#### Food Matching

This wine will work perfectly with steak, sausage & mash or pasta with a meat or tomato sauce.

#### Technical Information

<b>Country</b>	Argentina
<b>Region</b>	East Mendoza & Uco Valley
<b>Altitude</b>	800-1,100 m.a.s.l.
<b>Blend</b>	100% Malbec
<b>Winemaker</b>	Daniel Sancho
<b>Body</b>	Full
<b>Oak</b>	Unoaked
<b>Residual Sugar</b>	~
<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