



BODEGA LOS HAROLDOS

Los Haroldos Estate Blend

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.

Viticulture

VPS Drip Irrigation. Deep sandy loam soil.

Vinification

Selected grapes with fermentation at a controlled temperature. Aging 6 months in 50% american and 50% french inner staves.

Tasting Note

A predominance of black fruits with hints of tobacco, chocolate and spice; well-integrated tannins, ripe black fruits and a fine thread of refreshing acidity lead to a long rewarding finish.

Food Matching

A complex wine and an excellent pairing for barbecued dishes, slow roasted venison & root vegetable-based dishes.

Technical Information

Country	Argentina
Region	La Consulta, San Carlos, Uco Valley, Mendoza
Altitude	1,100 m.a.s.l.
Blend	60% Malbec, 25% Cabernet Sauvignon, 15% Petit Verdot
Winemaker	Alejandro Canovas
Body	Full
Oak	6 months in 50% French and 50% American oak
Residual Sugar	3.8 g/l
Closure	Cork
Vegan	Yes
Vegetarian	Yes
Organic	No
Biodynamic	No
Allergens	Sulphites