



Technical Information

Country	Argentina
Region	Luján de Cuyo, Mendoza
Altitude	900 m.a.s.l.
Blend	100% Bonarda
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

BODEGA LOS HAROLDOS

Los Haroldos Estate Bonarda

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

VPS Drip Irrigation. Shallow alluvial soils.

Vinification

Argentinian Bonarda is a French grape from the Savoie called Corbeau. Pre-fermentation maceration for 72 hours at 5 °C. Fermentation and long maceration alternating between racking, delestage and pisage at 24-28 °C. All the wine underwent malolactic fermentation. All the wine was aged in oak barrels for 6 months.

Tasting Note

Pure strawberry and blueberry fruit abound on the enticing nose; the palate is complex and layered with notes of cinnamon, cherry tobacco and plum fruits. Finely structured tannins provide texture whilst a clean acidity maintains freshness. The finish is long and displays blueberry compote, sweet smoke and dark fruit.

Food Matching

Provençal inspired stews or grilled ribeye steak are perfect counterpoints to its intense fruit and Italian-inspired structure, though it is also a brilliant pairing for pizza and pasta dishes.