



BODEGA LOS HAROLDOS

Reserva Cabernet Franc

Region

The Tunuyan subregion is relatively new, with the first vines planted in the '90s. Vineyards sit in the foothills of the Andes with altitudes ranging from 1,000-1,250 m.a.s.l. Wide diurnal temperature variation and deep alluvial soils combine to produce rich reds with balanced acidity and structured tannins. Varietals lean towards red Bordeaux, although some excellent whites are also produced here.

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 are sourced from Campo de los Andes in Tunuyan. VPS, drip irrigation. Hand and machine harvesting.

Vinification

Bunch selection in the vineyard. Fermentation and maceration for 8 days. Maceration post-fermentation for 7 days. 100% malolactic fermentation. 70% of the wine is aged for 12 months in used French oak barrels, 30% in first fill French oak.

Tasting Note

Leafy fruit and peppery notes on the perfumed nose with sweet fruit and good freshness. Ripe fruits and fresh racy acidity on the palate finishing with a little tannic grip and sweet black and red fruit.

Food Matching

Grilled game, exotic meats, steak, miso-grilled aubergines.

Technical Information

Country	Argentina
Region	Campo de Los Andes, Tunuyan, Uco Valley, Mendoza
Altitude	1,100 m.a.s.l.
Blend	100% Cabernet Franc
Winemaker	Alejandro Canovas
Body	Full
Oak	12 months in new and used French oak
Residual Sugar	~
Closure	Cork
Vegan	Yes
Vegetarian	Yes
Organic	No
Biodynamic	No
Allergens	Sulphites