



## Technical Information

<b>Country</b>	Argentina
<b>Region</b>	Maipú and La Consulta - Uco Valley, Mendoza
<b>Altitude</b>	800 & 1,100 m.a.s.l.
<b>Blend</b>	100% Viognier
<b>Winemaker</b>	Pablo Sanchez
<b>Body</b>	Medium
<b>Oak</b>	Unoaked
<b>Residual Sugar</b>	7.5 g/l
<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

## BODEGA LOS HAROLDOS

### Viñas de Mendoza Viognier

#### Regions

Mendoza, sited on a high-altitude plateau at the edge of the Andes, is responsible for around 70% of Argentina's wine production. Vines were first planted here by Jesuits in the mid-16th century, using techniques learned from the indigenous Huarpe people. Altitude is the key characteristic to this terroir. Wide diurnal temperature variation supports an extended growing season with warm harvest weather allowing grapes to be picked when perfectly ripe. Combined with well-drained alluvial soils and access to meltwater for irrigation, you have the perfect conditions for the flagship Malbec grape.

#### 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 come from different soils, climates and regions of Mendoza. VPS, Drip irrigation. Hand and machine harvesting.

#### Vinification

Selection followed by maceration in contact with skins in pneumatic press for 2 hours. Fermentation with selected yeast in stainless steel tanks at between 12 and 18 °C.

#### Tasting Note

A fresh and aromatic nose of stone fruits including peach and apricot with a floral lift. Fresh and crisp with a textural complexity typical of the grape.

#### Food Matching

This is a lovely match for Southeast Asian spiced dishes.