



## Technical Information

<b>Country</b>	Argentina
<b>Region</b>	Mendoza
<b>Altitude</b>	900 m.a.s.l.
<b>Blend</b>	100% Chardonnay
<b>Winemaker</b>	Pablo Sanchez
<b>Body</b>	Medium
<b>Oak</b>	6 months in 50% French and 50% American oak
<b>Residual Sugar</b>	4.0 g/l
<b>Closure</b>	Cork
<b>Vegan</b>	Yes
<b>Vegetarian</b>	Yes
<b>Organic</b>	No
<b>Biodynamic</b>	No
<b>Allergens</b>	Sulphites

## BODEGA LOS HAROLDOS

### Los Haroldos Estate Chardonnay

#### Region

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. Combine with well-drained alluvial soil and meltwater irrigation for perfect growing 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

VPS Drip Irrigation.

#### Vinification

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

A subtle nose of tropical fruit and cream leads to a mid-weight and well-balanced palate. The oak is well integrated showing a hint of vanilla alongside clean fruit with notes of pineapple, papaya and banana. A linear and clean acidity keeps things fresh.

#### Food Matching

Well balanced and subtly oaked, this wine is an ideal match for roast chicken, braised turbot and shellfish in cream sauces.