

LOS HAROLDOS

BLUE HORN TORRONTES



In 1939, young Haroldo 'Don Lolo' Falasco started selling wine from the front of his bike...he had ambition & a dream; he worked hard over the next few decades with ever greater success to the extent that today, Bodega Los Haroldos are one of Argentina's leading family-owned wineries.

An increasingly fine portfolio of wines is produced from premium vineyard sites in Mendoza, where they utilise high altitude to impart character and freshness in their wines.

Blue Horn is an unoaked range focused on primary fruit character.

Blend: 100% Torrontes

Location: Los Alamos, Maipú, Mendoza

Country: Argentina

Vintage: 2018

Alcohol: 11.5% ABV

Viticulture: VPS Drip Irrigation.

Vinification: Stainless steel fermentation, no oak.

Tasting Note: A nose of peach, apricot and honeysuckle moves to a dry palate with passion fruit, honeyed lemon and orchard fruits. Well balanced and rounded.

Food Match: Perfect with oven baked salmon or tagine with lemon and herbs. Great accompaniment to Asian foods, particularly Thai.

Altitude: 800 MASL

RS: 7.5 (g/l)

Closure: Screwcap

Oak: No

Organic: No

Biodynamic: No

Vegetarian: Yes

Vegan: No



CONDOR
SOUTH AMERICAN WINE SPECIALIST

