

LOS HAROLDOS

BLUE HORN VIOGNIER



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% Viognier

Location: Maipú and La Consulta (Uco Valley), Mendoza

Country: Argentina

Vintage: 2019

Alcohol: 13.5% ABV

Viticulture: VPS Drip Irrigation.

Vinification: Stainless steel fermentation, no oak.

Tasting Note: Peach and apricot with some floral and aromatic notes. The palate is complex, fresh and unctuous with a lingering finish.

Food Match: Good match to food with some spice, such as many Asian dishes.

Altitude:	1100 MASL	Organic:	No
RS:	4.0 (g/l)	Biodynamic:	No
Closure:	Screwcap	Vegetarian:	Yes
Oak:	No	Vegan:	No



CONDOR
SOUTH AMERICAN WINE SPECIALIST

