

LOS HAROLDOS

CHACABUCO MALBEC



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.

Chacabuco is an unoaked range focused on primary fruit character and named after the suburb of Buenos Aires where the family originated.

Blend: 100% Malbec

Location: La Consulta, San Carlos, Uco Valley, Mendoza

Country: Argentina

Vintage: 2019

Alcohol: 13% ABV

Viticulture: VPS Drip Irrigation.

Vinification: Stainless steel fermentation, no oak.

Tasting Note: Plum, damson and black cherry fruits on the nose leading to a smooth, medium weight palate with soft tannins, ripe dark berry fruit and warm spice.

Food Match: Pair with burgers cooked on the BBQ or, of course, a succulent steak.

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

