LOS HAROLDOS



CHACABUCO MALBEC **ROSADO**

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: Tupungato, Uco Valley, Mendoza

Country: Argentina

Vintage: 2019

Alcohol: 12.5% ABV

Viticulture: VPS Drip Irrigation.

Vinification: Stainless steel fermentation, no oak.

Tasting Note: A bright nose of strawberries and cherries. The palate is creamy but light and refreshing with plenty of red fruit and just a delicate hint of sweetness.

Food Match: Given the fresh and fruit driven nature of this wine it works wonderfully on its own or with light summery salads.

Altitude: 1100 MASL Organic: No RS: 11.5 (g/l) Biodynamic: No Closure: Vegetarian: Screwcap Yes Oak: No Vegan: No







