

LOS HAROLDOS

EXTRA BRUT SPARKLING



In 1939 a young 'Don Lolo Falasco' started selling wines from the front of his bike, but he had ambition, a dream and worked hard. Lolo's legacy is now in the hands of the third and fourth generation and today 'Bodega Los Haroldos' is one of Argentina's leading family-owned wineries.

They are making fine wines from premium vineyard sites in Mendoza, where they utilise high altitude to impart character and freshness in their wines.

Blend: 70% Chardonnay & 30% Sauvignon Blanc

Location: Agrelo, Lujan de Cuyo, Mendoza

Country: Argentina

Vintage: NV

Alcohol: 12.5% ABV

Viticulture: VPS Drip Irrigation.

Vinification: This wine is produced using the Charmat method

Tasting Note: A fresh nose of citrus fruit, peaches and acacia moves to a lively and fresh palate. This has a soft mousse and certain creaminess in the texture but is filled with bright, citrus, stone and tropical fruits.

Food Match: Serve with smoked salmon and horseradish crème on toasted brioche.

Altitude: 900 MASL

RS: 3.8 (g/l)

Closure: Cork

Oak: No

Organic: No

Biodynamic: No

Vegetarian: Yes

Vegan: No



CONDOR
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