

# LOS HAROLDOS

## GRAN CORTE



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.

<b>Blend:</b>	45% Cabernet Sauvignon, 20% Merlot, 10% Malbec, 10% Bonarda, 5% Petit Verdot, 5% Syrah, 5% Tannat
<b>Location:</b>	Tunuyan, Chacayes, Vista Flores, San Martin, Alto Verde - Mendoza
<b>Country:</b>	Argentina
<b>Vintage:</b>	2015
<b>Alcohol:</b>	13.5% ABV

**Viticulture:** A great diversity of poor soils: Loamy-Soils, Sandy-loamy soils, Clay soils, Calcareous soils, Stony soils and Sandy soils.

**Vinification:** Each of the varieties was vinified separately with pre-fermentative cold maceration for 5 days at 8°C degrees, in stainless steel tanks. Maximum fermentation temperature of 30°C degrees for 28 days. Alcoholic fermentation with selected yeasts. 100% Malolactic Fermentation.

**Tasting Note:** An exceptional Gran Corte, which displays an intense ruby red colour. The nose offers aromas of great complexity revealing notes of sweet spices, black pepper, dried figs and dried fruits, interwoven with notes of vanilla and cedar provided by the oak; on the palate, initial sweet fruit moving to savoury complexity is refreshed by a pleasant and balanced acidity, with firm and robust tannins giving way to a long and very persistent finish.

**Food Match:** Recommended to accompany grilled red meats, lamb, game meats, stews, or strong cheeses.

<b>Altitude:</b>	800-1200 MASL	<b>Organic:</b>	No
<b>RS:</b>	3.8 (g/l)	<b>Biodynamic:</b>	No
<b>Closure:</b>	Cork	<b>Vegetarian:</b>	Yes
<b>Oak:</b>	12 months French	<b>Vegan:</b>	Yes



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