

LOS HAROLDOS

RESERVE 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.

A top end wine produced from 70 year old vineyards in highly prized area of La Consulta.

Blend: 100% Malbec

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

Country: Argentina

Vintage: 2016

Alcohol: 13.5% ABV

Viticulture: VPS Drip Irrigation.

Vinification: The wine is aged for 10 months in French oak barriques.

Tasting Note: Deep black fruit, raisins and toast. This is a very well structured wine with firm tannins and refreshing acidity, toasty cedar notes mingle well with bramble fruit and dark cherries. A long and complex finish.

Food Match: A rich, complex and concentrated red, the perfect match for the finest cuts of grilled steak, venison or roast lamb rump.

Altitude:	1200 MASL	Organic:	No
RS:	3.8 (g/l)	Biodynamic:	No
Closure:	Cork	Vegetarian:	Yes
Oak:	10 months French	Vegan:	No
Awards:	2015 – 93 pts Tim Atkin		



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