

LOS HAROLDOS

ROBLE BLEND



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.

The Roble range has lower yields and has spent a period of time in oak to add complexity and structure.

Blend: 60% Malbec, 25% Cabernet Sauvignon & 15% Petit Verdot

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

Country: Argentina

Vintage: 2018

Alcohol: 13.5% ABV

Viticulture: VPS Drip Irrigation.

Vinification: The wine is aged for 6 months in American oak barriques.

Tasting Note: A predominance of black fruits with hints of green tobacco, chocolate and spice; well-integrated tannins, ripe black fruits and a fine thread of refreshing acidity lead to a long rewarding finish.

Food Match: This wine is complex and so needs food of equal quality. It will pair very well with slow roasted venison and autumn vegetables.

Altitude:	1100 MASL	Organic:	No
RS:	3.8 (g/l)	Biodynamic:	No
Closure:	Cork	Vegetarian:	Yes
Oak:	6 months American	Vegan:	No
Awards:	2015 – 4 stars Harpers Wine Stars		



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