

LOS HAROLDOS

ROBLE BONARDA



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: 100% Bonarda

Location: Agrelo, Lujan de Cuyo, Mendoza

Country: Argentina

Vintage: 2017

Alcohol: 13.5% ABV

Viticulture: VPS Drip Irrigation.

Vinification: A French grape from the Savoie called Corbeau. The wine is aged for 6 months in American oak barriques.

Tasting Note: Pure strawberry and blueberry fruit abound on the enticing nose. The palate is complex and layered with cinnamon, cherry tobacco and plum fruits. Finely structured tannins provide texture whilst a clean acidity maintains freshness. The finish is long and displays blueberry pancakes, sweet smoke and dark fruit.

Food Match: This is a complex wine that needs rich and heart-warming food. Provencal inspired stews or grilled ribeye steak are perfect counterpoints to its intense fruit and Italian-inspired structure.

Altitude: 900 MASL

RS: 3.8 (g/l)

Closure: Cork

Oak: 6 months
American

Organic: No

Biodynamic: No

Vegetarian: Yes

Vegan: No



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