

LOS HAROLDOS

ROBLE CHARDONNAY



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% Chardonnay

Location: Agrelo, Lujan de Cuyo, 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 subtle nose of tropical fruit and creamy vanilla leads to a mid-weight and well-balanced palate. The oak is well integrated showing a hint of vanilla alongside clean fruit with notes of pineapple, papaya and banana. A linear and clean acidity keeps things fresh.

Food Match: Well balanced and well oaked, this wine is an ideal match for roast chicken.

Altitude: 900 MASL

RS: 4.0 (g/l)

Closure: Cork

Oak: 6 months
American

Organic: No

Biodynamic: No

Vegetarian: Yes

Vegan: No



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