

LOS HAROLDOS

ROBLE 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.

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

Blend: 100% Malbec

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: Ripe red and black fruits, smoke and chocolate all show on the forward and intense nose. The palate has elegant tannins and subtle acidity that all underpin the brambly fruit, sweet smoke and savoury meatiness on the finish.

Food Match: The smoky elements of this wine will work beautifully with the natural flavours of barbecue (especially wood fired) whilst the deep fruit and secondary characters will compliment red meat very well.

Altitude: 1100 MASL

RS: 3.8 (g/l)

Closure: Cork

Oak: 6 months
American

Awards: 2016 – 5 stars Harpers Wine Stars

Organic: No

Biodynamic: No

Vegetarian: Yes

Vegan: No



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