

LOS HAROLDOS

TRUENO 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.

Blend: 100% Malbec

Location: Uco Valley

Country: Argentina

Vintage: 2017

Alcohol: 13.5% ABV

Viticulture: VPS Drip Irrigation.

Vinification: Temperature controlled fermentation is followed by aging for 6 months in 60% American and 40% French Oak.

Tasting Note: Black cherries, plums and raspberries with hints of raisins, chocolate and coffee.

Food Match: Roasted and grilled red meat, rich pasta dishes, lamb tagine.

Altitude: 1100 MASL

RS: 4.3 (g/l)

Closure: Screwcap
6 months in

Oak: French &
American

Organic: No

Biodynamic: No

Vegetarian: Yes

Vegan: No



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