



## Technical Information

<b>Country</b>	Argentina
<b>Region</b>	Uco Valley, Mendoza
<b>Altitude</b>	700-1,300 m.a.s.l.
<b>Blend</b>	45% Cabernet Sauvignon, 20% Merlot, 10% Malbec, 10% Bonarda, 5% Petit Verdot, 5% Syrah, 5% Tannat
<b>Winemaker</b>	Alejandro Canovas
<b>Body</b>	Full
<b>Oak</b>	12 months in French oak
<b>Residual Sugar</b>	~
<b>Closure</b>	Cork
<b>Vegan</b>	Yes
<b>Vegetarian</b>	Yes
<b>Organic</b>	No
<b>Biodynamic</b>	No
<b>Allergens</b>	Sulphites

## BODEGA LOS HAROLDOS

### Gran Corte

#### Regions

The Uco Valley is one of Argentina's most important wine regions. Approximately 45 miles long and 22 miles wide, the valley follows the course of the Tunuyan River. The area has seen significant growth and investment over the last 20 years and is now home to some of the country's top producers. Benefitting from the cooler climate and excellent soil offered by higher altitude vineyards, the region produces spectacular Malbec with a distinctive floral nose. It's also responsible for some of Mendoza's finest Chardonnay and Torrontes.

#### Producer

Bodega Los Haroldos, owned by the Falasco family, is one of Argentina's leading family-owned wineries. Today the fourth generation continues the story that began in 1939 when Haroldo Santos Falasco, known as 'Don Lolo', began to wheel his bicycle through the streets of his small hometown of Chacabuco, 200km west of Buenos Aires, selling his wines from the basket on the front. Eighty years later, Franco Falasco and his siblings are responsible for their family's legacy: creating wines of excellence and quality for the world to enjoy.

#### Viticulture

Grapes come from a variety of poor soils, climates and regions of Mendoza. VSP with drip irrigation. Hand and machine harvesting.

#### Vinification

Each of the varieties was vinified separately with pre-fermentative cold maceration for 5 days at 8°C, in stainless steel tanks. Maximum fermentation temperature of 30 °C for 28 days. Alcoholic fermentation was made with selected yeasts. 100% malolactic fermentation. Aging in 50% new medium-toast French oak barrels for 12 months, followed by natural clarification. Each wine is aged separately for 6 months, then the Gran Corte blend is aged for a further 6.

#### Tasting Note

An exceptional Gran Corte, which displays an intense ruby red colour. The nose offers aromas of great complexity revealing notes of sweet spices, black pepper, dried figs and dried fruits, interwoven with notes of vanilla and cedar provided by the oak; on the palate, initial sweet fruit moving to savoury complexity is refreshed by a pleasant and balanced acidity, with firm and robust tannins giving way to a long and very persistent finish.

#### Food Matching

A great partner for grilled red meats, lamb, game, stews, or strong cheeses.