



## BODEGA LOS HAROLDOS

### Los Haroldos Estate Malbec

#### Region

Part of the larger San Carlos district in the southern Uco Valley, La Consulta sits in the shadow of the 5,830 m volcano, San José. The vineyards sit at around 1,000 m.a.s.l. and the altitude brings hot sunny days and cool nights. Meltwater from the Andes flows through the centre of the region in the Tunuyan River. Add well-drained alluvial soil that forces the vines to grow deep root systems in their search for water and nutrients and you have the perfect environment for high quality Malbec.

#### 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

VPS Drip Irrigation. Deep sandy loam soil.

#### Vinification

Pre-fermentation maceration for 72 hours at 5 °C. Fermentation and long maceration alternating between racking, delestage and pisage at 24-28 °C. All the wine underwent malolactic fermentation. All the wine was aged in oak barrels for 6 months.

#### 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 Matching

A complex wine deserving of an equally complex dish. It will pair very well with slow roasted venison and autumn vegetables.

#### Technical Information

<b>Country</b>	Argentina
<b>Region</b>	La Consulta, San Carlos, Uco Valley, Mendoza
<b>Altitude</b>	1,100 m.a.s.l.
<b>Blend</b>	100% Malbec
<b>Winemaker</b>	Alejandro Canovas
<b>Body</b>	Full
<b>Oak</b>	6 months in 50% French and 50% American oak
<b>Residual Sugar</b>	3.8 g/l
<b>Closure</b>	Cork
<b>Vegan</b>	Yes
<b>Vegetarian</b>	Yes
<b>Organic</b>	No
<b>Biodynamic</b>	No
<b>Allergens</b>	Sulphites