



BODEGA LOS HAROLDOS

Trueno Malbec

Region

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 different soils, climates and regions of Mendoza. VSP with drip irrigation. Hand and machine harvesting.

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 Matching

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

Technical Information

Country	Argentina
Region	Uco Valley, Mendoza
Altitude	1,100 m.a.s.l.
Blend	100% Malbec
Winemaker	Pablo Sanchez
Body	Full
Oak	6 months in American & French oak
Residual Sugar	3.54 g/l
Closure	Screw Cap
Vegan	Yes
Vegetarian	Yes
Organic	No
Biodynamic	No
Allergens	Sulphites