



BODEGA LOS HAROLDOS

Chacabuco Torrontés

Region

Maipú, one of Mendoza's oldest wine regions, stretches south from the outskirts of Mendoza city towards the Mendoza River. The flat vineyards sit high enough (at c.800 m.a.s.l.) to benefit from the wide diurnal temperature range generated by intensely sunny days and nights cooled by winds sweeping down from the Andes. This supports a slow growing season which, combined with poor soil and plentiful Andean meltwater from the Mendoza River, produces full-flavoured wines with good structure and tannin. The perfect terroir for 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

Grapes come from different soils, climates and regions of Mendoza. VPS, Drip Irrigation. Hand and Machine harvesting.

Vinification

Selected grapes with fermentation at a controlled temperature in stainless steel tanks. This wine is unoaked.

Tasting Note

A nose of peach, apricot and honeysuckle leads to a dry, well-balanced and rounded palate of passion fruit, honeyed lemon and orchard fruits.

Food Matching

Perfect with oven baked salmon or tagine with lemon and herbs. Great accompaniment to Asian foods, particularly Thai.

Technical Information

Country	Argentina
Region	Maipú, Mendoza
Altitude	800 m.a.s.l.
Blend	100% Torrontés
Winemaker	Pablo Sanchez
Body	Medium
Oak	Unoaked
Residual Sugar	7.5 g/l
Closure	Screw Cap
Vegan	Yes
Vegetarian	Yes
Organic	No
Biodynamic	No
Allergens	Sulphites