



HACIENDA
LOS HAROLDOS

Falasco Family

We are a family that is deeply rooted in the winemaking industry with over 70 years' experience.

The use of grapes from vines grown on different soils, climates and regions in Mendoza, where winters are chilly, summers are dry and warm, nights are cool, soils are rich and melt water from the Andes is used for irrigating them, allows us to obtain a high quality product both in young wines and wines with aging potential.

HACIENDA LOS HAROLDOS

Reserve | Malbec

Harvest year

2011

Variety

100% Malbec

Soil

Deep loam

Vineyard age

28 years

Winemaking

Classic, with selected yeast and temperature control at 23-28°C, 20-day maceration and natural malolactic fermentation.

Aging

12 months in American and French oak barrels and 6-month bottle aging.

Aging potential

60 months, at basement temperature.

Origin

Altamira - La Consulta - San Carlos

Alcohol 13,5%

Total acidity 5,22

Volatile acidity 0,29

Sugar 4 grs/lit

Pairing

It is an ideal companion for red meat, game and hard paste cheese.



Tasting Notes



Color: Deep red with very intense violet shades; clean and shiny.



Aroma: Complex aroma of berry; cherry, plum and raspberry flavors stand out as they combine with wood notes, specially chocolate and vanilla.



Mouth: Unctuous with ripe tannins; very well-balanced, good astringency and acidity.



Serving temperature: 16-18°C.