



# LOS HAROLDOS

## ABOUT

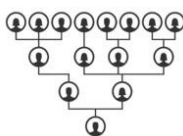
We are a family rooted in the Wine Industry with more than 80 years of experience. Currently, the third generation is responsible for the destiny of the story that was created in 1939.

It was at that time when Haroldo Santos Falasco, known as “Don Lolo”, began to walk the streets of his small hometown called Chacabuco to sell his wines.

Bodega Los Haroldos is located in the North Valley of Mendoza, in the San martin department. Due to the effort and a long life endeavor, today this company is still familiar and it is dedicated to progress and the elaboration of high quality wines, which stands out because of the technological innovation and passion.



## KEY SELLING POINTS



MULTI-  
GENERATIONAL



EXCELLENT PRICE TO  
QUALITY RATIO



TRUE TO VARIETAL

90 PTS

JAMES SUCKLING

HIGHLY AWARDED



Name	Estate Chardonnay	Estate Sauvignon Blanc	Estate Bonarda	Estate Red Blend	Estate Malbec	Reserva Chardonnay	Reserva Cab. Franc	Reserve Malbec	Gran Corte Red Blend
Appellation	Uco Valley, Mendoza, Argentina								
Varietals	Chardonnay	Sauvignon Blanc	Bonarda	Malbec, Cab Sauv, Petit Verdot	Malbec	Chardonnay	Cab Franc, Cab Sauv	Malbec	Cab Sauv, Merlot, Malbec, Bonarda, Petit Verdot, Syrah, Tannat
Viticulture	Different soils and regions in Mendoza; cold winters, dry, hot summers with cool nights. These conditions and the rich soils irrigated by meltwater from the Andes mountains make it possible to obtain excellent quality, both in young and ages wines.								
Vinification	Steel, malolactic	Steel	Oak aging	Oak aging	Oak aging	Oak aging	Hand harvested, malolactic. French and American oak 9 mos.	Steel, malolactic	French oak aging 12 mos.
Technical	13.50%	12.50%	13.50%	14.00%	14.00%	13.00%	14.50%	14.50%	ABV 15%, TA 5.75, pH 3.72
Taste	Golden yellow with greenish nuances, complex aromas of tropical fruits intertwined with touches of vanilla and tobacco. Unctuous, complex and persistent, well balanced with touches of honey	Yellow with greenish sparkles, aromas reminiscent of pink grapefruit and fresh herbs with notes of tropical fruits and rue. Attractive personality, balanced acidity and excellent aromatic complexity.	Deep ruby red with purplish sparkles, notes of red fruit compote, black fruits and chocolate. The palate is a fruity attack highlighting the red fruit aromas and medium body.	Deep purplish black, aromas of red fruits and spice, structured and full, accompanied by sweet and gentle tannins with an elegant finish.	Intense red with deep purplish sparkles, pronounced aromas of ripe red and black fruits, with notes of vanilla. Soft attack and sweet tannins, good body with long, elegant finish.	Intense gold with greenish shades, shiny, clean and pure. Typical aroma that is reminiscent of tropical fruit where vanilla and toasted notes stand out from oak aging	Intense ruby red color with purple highlights, aromas of red fruits, raspberries, blueberries, pink pepper and a light and delicate herbal finish. Sweet entry with notes of vanilla, white chocolate and sweet spices, juicy tannins, fresh and long finish.	Deep red with intense violet shades, clean and shiny. Complex aromas of berry, cherry, plum and raspberry combine with wood notes of chocolate and vanilla. Unctuous with ripe tannins, well-balanced	Intense red color, aromas of sweet spices, black pepper, dried figs and dried fruits, interwoven with notes of vanilla and cedar. The palate is pleasant, balanced with firm and robust tannins. Long and persistent finish.
Pairing	seafood	appetizers, seafood, white meat and vegetables	Grilled meat and vegetables, pasta,,	red meat, poultry, pasta, semi-soft cheeses	Matured cheeses, tamale and empanadas, red meat	Shellfish and seafood	Red meats and hard cheeses	red meat, game and hard cheeses	Grilled red meats, lamb, game, stews, strong cheeses
Accolades	91 pts James Sucklin (2019), 91 pts Tim Atkins (2019)		91 pts James Suckling (2019)	91 Pts James Suckling (2019)	90 Pts IWSC (2014), WE Best Buy	91 Pts James Suckling (2019)		91 pts James Suckling	94 pts Descorchados, 4 stars Harper Wine Stars, Silver medal IWSC, Tim Atkins 91 pts (2017), James Suckling 91 pts (2019)
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