



NATURAL EXPRESSION

NAMPE

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

The use of grapes from wines grown on different soil, climates and regions in Mendoza, where winters are chilly, summers are dry and warm, nights are cool, soil 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



NAMPE | CHARDONNAY

VARIETY	Chardonnay 100%
HARVEST YEAR	2018
WINEMAKING	Selected grapes fermented at a controlled temperature
ORIGIN	80% Barrancas-Maipú 20% Valle de Uco.
TASTING NOTES	Color: Golden yellow with green hues. Nose: Expresses a wide range of aromas, combining pineapple and banana, with butter and toasted bread. Palate: Velvety mouth, with a subtle, sweet honey note, that grants great complexity to the wine.
ALCOHOL	12,5 %
PAIRING	Starters, fish and seafood.
TEMPERATURE	Between 6 and 8 °C 43 and 47 °F.



LOS HAROLDOS
BODEGA & VIÑEDOS