

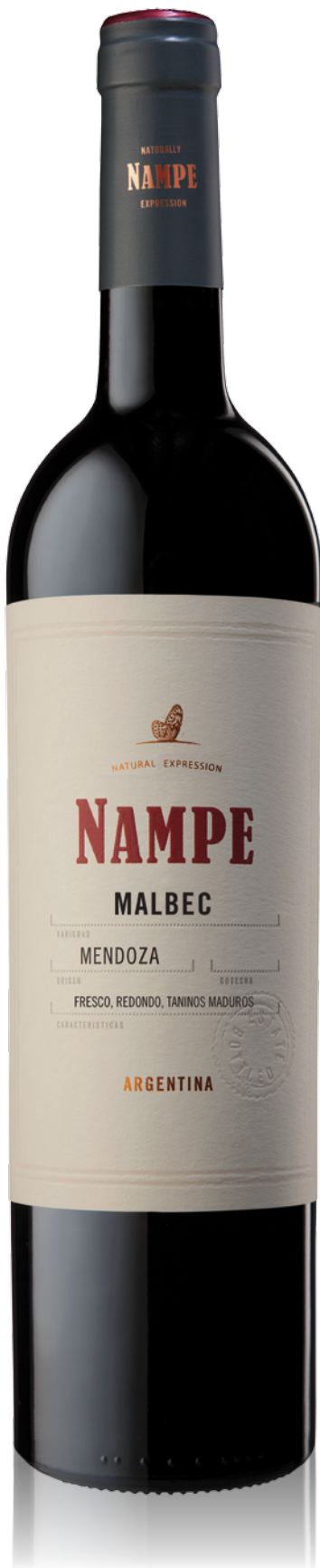


NATURAL EXPRESSION

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 | MALBEC

VARIETY	Malbec 100%
HARVEST YEAR	2018
WINEMAKING	Selected grapes with fermentation at a controlled temperature.
ORIGIN	90% Luján de Cuyo – 10% Valle de Uco
TASTING NOTES	Color: Intense, shiny purplish red. Aroma: Intense and complex aroma of berries, especially plum, cherry, and raisin. Mouth: Sweet tannins, very well-balanced. Interesting berries where plum stands out.
ALCOHOL	13,5%
PAIRING	An ideal companion to grilled meat, pasta, risotto and cheese.
TEMPERATURE	Serving temperature: 16° - 18° C.



LOS HAROLDOS
BODEGA & VIÑEDOS