

ESTATE

BONARDA




LOS HAROLDOS
BODEGA & VIÑEDOS

Our family has its roots in the wine industry, with more than 70 years of experience.

Our grapes come from different soils, climates and regions of Mendoza; among cold winters and 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 aged wines.

Harvest Year	Origin	Alcohol
2017	70 % Medrano/Ugarteche 30 % Valle de Uco	13,5%

Variety

100% Bonarda

Soil

Shallow alluvial soils

Winemaking

Pre fermentation maceration for 72 hours at 5 °C. Fermentation and long maceration alternating between racking, delestage and pisege at 24-28 °C. Malolactic fermentation applied to all the wine.

Tasting Notes

Appearance: Deep ruby red with purplish sparkles.

Nose: Notes of red fruit compote, black fruits and chocolate.

Palate: Fruity attack highlighting the red fruit aromas and medium body.

Food Pairing

It goes well with grilled meat and vegetables, and with pasta. Perfect pairing to venison ravioli in their natural juice.

Aging

All the wine was aged in barrels (50% American oak and 50% French oak) for 6 months.

Serving Temperature

Best served between 16 and 18 °C.