



LOS HAROLDOS

EXTRA BRUT

Our grapes come from different soils, climates and regions of Mendoza. They all grow in cold winters and dry, hot summers with cool nights, in rich soils irrigated by meltwater from the Andes mountains. All this makes it possible to obtain excellent quality, both in young and aged wines.

TECHNICAL SHEET *LOS HAROLDOS EXTRA BRUT*

TYPE:

Sparkling Wine

VINTAGE:

2017

ORIGIN:

100% Uco Valley

VARIETIES:

70% Chardonnay - 30% Sauvignon Blanc

WINEMAKING METHOD:

Charmat

TASTING NOTES

Appearance: Yellow with greenish nuances.
Nose: Fruity and elegant aromas of delicate fruits with balanced acidity like white peaches.
Palate: The fine bubbles fill the palate highlighting the aromas and revealing the refinement of this blend.

ALCOHOL:

12.5%

FOOD PAIRING:

Ideally paired with sophisticated starters, desserts, aperitifs, smoked salmon, seafood and fresh fish.
Perfect to share at any moment.

SERVING TEMPERATURE:

Best served at 5 to 8 °C.

