



LOS HAROLDOS

RESERVA

CHARDONNAY

We are a family that is deeply rooted in the winemaking industry with over 80 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.

VARIETY	HARVEST YEAR	ALCOHOL	ORIGIN
100% Chardonnay	2019	13,5% vol	Uco Valley

Winemaking

In stainless steel tanks, skin maceration if necessary, preliminary decanting and fermentation with selected yeast at suitable temperatures.

Tasting Notes

Color: Intense gold with greenish shades, shiny, clean, and pure.

Aroma: Typical variety aroma that is reminiscent of tropical fruit where the vanilla and the toasted notes contributed by wood stand out.

Mouth: Unctuous, complex and persistent, suitable alcohol-acidity balance; round and honeyed.

Pairing

It is perfect match for fish and sea food.

Temperature

Serving temperature: 8° - 10° C.

