



LOS HAROLDOS

RESERVA

CABERNET FRANC

We are a family that is deeply rooted in the winemaking industry with over 80 years experience. The vineyards where we obtain our wine are located at the foothills of the Andes, where sunlight is intense, soils are heterogenous and climate is cool. This allows us to obtain a high quality product both in young wines and wines with aging potential.

VARIETY	HARVEST YEAR	ALCOHOL	ORIGIN
85% Cab. Franc, 15% Cab. Sauvignon	2018	14,5% vol	Uco Valley

Soils:

Shallow sandy loam

Winemaking:

Manual harvest during the last week of March and the first week of April, transported in 5,000 kg containers. Grapes are selected in the vineyard. Fermentation and maceration for 8 days at temperatures between 25°-27° C, then post-fermentation maceration for 7 days, using alternate remontage, delestage and pisage methods throughout the process. Malolactic fermentation: carried out at 100% of the volume.

Tasting Notes:

Color: Intense ruby red, with purple sparkles .

Aroma: red fruits, raspberries, blueberries, pink pepper and a light and delicate herbal finish.

Mouth: Sweet entry, juicy tannins, fresh and long finish.

Aging:

Notes of vanilla, white chocolate, sweet spices, given by the contribution of French and American oak barrels of 2nd and 3rd use. 70% of the wine spends 9/10 months in French oak, 30% of the wine spends 9/10 months in French oak barrels and first use.

Pairing:

Ideal to pair red meats, marinated and hard cheese.

Temperature:

Recommendation lamb with goat cheese ravioli. Drink between 16° and 18° C.

