



LOS HAROLDOS

RESERVA

MALBEC

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.

VARIETY	HARVEST YEAR	ALCOHOL	ORIGIN
100% Malbec	2019	14,5% vol	Uco Valley



Winemaking

Classic, with selected yeast and temperature control at 23-28°C, 20 days maceration and natural malolactic fermentation.

Tasting Notes

Color: Deep red with very intense violet shades; clean and shiny.

Aroma: Complex aroma of berry; cherry, plum and raspberry flavor stand out as they combine with wood notes, specially chocolate and vanilla.

Mouth: Unctuous with ripe tannins; very well-balanced, good astringency and acidity.

Pairing

It is an ideal companion for red meat, game and hard paste cheese.

Temperature

Serving temperature: 16° - 18° C.