



LOS HAROLDOS

BODEGA & VIÑEDOS

Gran Corte

VARIETALS

Cabernet Sauvignon 45%, Merlot 20%, Malbec 10%,
Bonarda 10%, Petit Verdot 5%, Syrah 5%, Tannat 5%

HARVEST	ALCOHOL	ACIDITY / PH
2019	15% vol	5.75 / 3.72

HARVEST DATES

March 15th to April 20th 2015.



VINEYARDS

CABERNET SAUVIGNON: from Valle de Uco, San Carlos county, Paraje Altamira. Altitude of vineyards 1100 meters above sea level (masl).

MERLOT: from Valle de Uco, Tunuyán county, Districts of Vista Flores y Los Chacales. Altitude of vineyards 1.300 masl.

MALBEC: from Valle de Uco, Tunuyán county, Districts of Los Arboles y Vista Flores. Altitude of vineyards 1000 a 1200 masl.

BONARDA: from East Region of Mendoza, San Martín county, Districts of Alto Verde y Tres Porteñas. Altitude of Vineyards 600 masl.

PETIT VERDOT: from Valle de Uco, Tunuyán county, Districts of Los Arboles. Altitude of vineyards 1100 msnm.

SYRAH: from Valle de Uco, Tunuyán, Districts of Los Arboles y Vista Flores. Altitude of the vineyards 1000 a 1200 masl

TANAT: from North Region of Mendoza, Lavalle county, Districts of Gustavo André. Altitude of vineyards 700 masl.



SOILS

A great diversity of poor soils: Loamy-Soils, Sandy-loamy soils, Clay soils, Calcareous soils, Stony soils and Sandy soils.



FERMENTATION

Each of the varieties was vinified separately with pre-fermentative cold maceration for 5 days at 8° C degrees, in stainless steel tanks. Maximum fermentation temperature of 30° C degrees for 28 days. Alcoholic fermentation was made with selected yeasts. 100% Malolactic Fermentation.



AGING

Aging in French oak barrels for 12 months, 50% new, medium toast. Natural Clarification. Each of the wines was aged separately for 6 months. Then the Gran Corte was made, which was aged for another 6 months.



TASTING NOTES

LOS HAROLDOS GRAN CORTE, was born from the combination of different grapes that come from different regions. The diversity of soils, altitudes and climates is reflected in the quality of the grapes and the characteristics that each of them brings to the Gran Corte (Great Blend).

Cabernet Sauvignon and Merlot are the heart of this great blend, providing a strong spicy and elegant character. In turn, Malbec, Bonarda and Syrah provide sweetness, volume in the mouth, and softness. Finally the Petit Verdot, and the Tanat, provide structure and robustness.

The result is an exceptional GRAND CORTE, which shows intense ruby red color. Its aromas of great complexity and elegance, where there are notes of sweet spices, black pepper, dried figs and dried fruits, interwoven with notes of vanilla and cedar provided by the oak. On the palate, it has a sweet impact at the beginning, and refreshed by a pleasant and balanced acidity, with firm and robust tannins that give it a long and very persistent finish.

Pairing: recommended to accompany grilled red meats, lamb, game meats, stews, or strong cheeses.

www.losharoldos.com

BEBER CON MODERACIÓN | PROHIBIDA SU VENTA A MENORES DE 18 AÑOS