



LOS HAROLDOS ESTATE BLEND 2018

REGION: Mendoza, Argentina

APPELLATION: La Consulta, San Carlos, Uco Valley

YIELD (Hl/Ha): 50 hl/ha

BLEND: 60% Malbec, 25% Cabernet Sauvignon,
15% Petit Verdot

WINEMAKER: Alejandro Canovas

VINEYARD

It sits in the shadow of the 5,830-meter volcano San José.

It is one of the coolest part of the valleys, and gives bright acidity, vibrant fruit, fine, supple tannins and a solid structure that gives the wines very good longevity.

The altitude benefits La Consulta's vineyards by increasing the daily duration and quality of sunlight. It also improves air and water quality.

Due to the proximity of the Tunuyan river the terrain in the area is largely alluvial. The soil features a clay and rock base with a stony, sandy surface. This is ideal for viticulture as it allows for good drainage, and forces the vines to grow deep, strong roots.

VITICULTURE

Sustainable practices.

VSP--DRIP IRRIGATION

WINEMAKING

Aged for 6 months in American oak barrels.

TASTING NOTES

Predominance of black fruits with hints of green tobacco, chocolate and spice. Well integrated tannins, ripe black fruits and a good acidity lead to a long rewarding finish.

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CLOSURE: Cork

ORGANIC: No

BIODYNAMIC: No

VEGETARIAN: Yes

VEGAN: No (egg protein fining)