



## LOS HAROLDOS GRAN CORTE 2015

**REGION:** Mendoza, Argentina

**APPELLATION:** Tunuyan, Chacayes, Vista Flores, San Martin, Alto Verde

**YIELD (HI/Ha):** 50 hl/ha

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

**WINEMAKER:** Alejandro Canovas

### VINEYARD

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

Syrah, Petit Verdot, Cabernet Sauvignon, Merlot and Malbec come from various parts of the Uco Valley. Bonarda comes from the East region of Mendoza and Tannat from the North of Mendoza.

### VITICULTURE

Sustainable practices.  
VSP--DRIP IRRIGATION

### WINEMAKING

Each of the varieties was vinified separately with pre-fermentative cold maceration for 5 days at 8°C in stainless steel tanks. 100% Malolactic Fermentation. Each variety aged individually in 1<sup>st</sup> and 3<sup>rd</sup> use barrels during 6 months. After blend selection, the wine ages for a further 6 months in oak.

### TASTING NOTES

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.

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**CLOSURE:** Cork

**ORGANIC:** No

**BIODYNAMIC:** No

**VEGETARIAN:** Yes

**VEGAN:** No