



LOS HAROLDOS RESERVE MALBEC 2017

REGION: Mendoza, Argentina

APPELLATION: La Consulta, San Carlos, Uco Valley

YIELD (Hl/Ha): 50 hl/ha

VARIETY: 100% Malbec

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

70 year old vineyard. Sustainable practices.

VSP-PERGOLA-FLOOD IRRIGATION-DRIP IRRIGATION.

WINEMAKING

Aged for 10 months in French oak barrels.

TASTING NOTES

Intense black fruits, raisins and toast. This is a very well-structured wine with firm tannins and refreshing acidity, toasty cedar notes mingle well with bramble fruit and dark cherries. A long and complex finish.

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CLOSURE: Cork

ORGANIC: No

BIODYNAMIC: No

VEGETARIAN: Yes

VEGAN: No (egg protein fining)