





Los Haroldos Estate Bonarda

Our family has its roots in the wine industry, with more than 80 years of experience.

Our grapes come from different soils, climates and regions of Mendoza; among cold winters and dry, hot summers with cool nights. These conditions and the rich soils irrigated by meltwater from the Andes mountains make it possible to obtain excellent quality, both in young and aged wines.

Our Tasting

Visual: Deep ruby red with purplish sparkles.

Olfatory: Notes of red fruit compote, black fruits and chocolate.

Gustatory: Fruity attack highlighting the red fruit aromas and medium body.

Pairing: It goes well with grilled meat and vegetables, and with pasta. Perfect pairing to venison ravioli in their natural juice.

Temperature: Best served between 16 and 18 °C.

Country

Argentina

D.O. / Area

Uco Valley

Producer

Familia Falasco

Туре

Red

Grape

100% Bonarda

Vintage

2019

Alcohol

13,5%

Aging

All the wine was aged in barrels (50% American oak and 50% French oak) for 6 months

Bot/cx

12

Awards



James Suckling 91 Points



Decanter 90 Points · Silver Medal

LOS HAROLDOS

BODEGA & VIÑEDOS