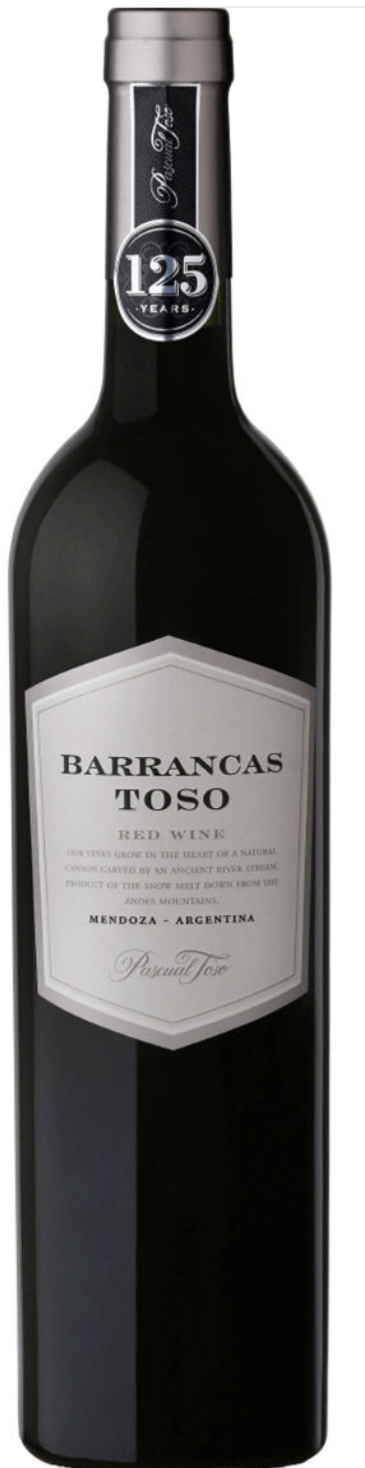


# BARRANCAS TOSO

## RED BLEND



**MALBEC 60% - CABERNET SAUVIGNON 40%**

GRAPE VARIETY

**BARRANCAS, MAIPÚ - MENDOZA**

VINEYARD LOCATION

**2013**

HARVEST

**ESPALIER**

CONDUCTION SYSTEM

**DRIP**

IRRIGATION SYSTEM

**FRANK & STONY**

SOIL

**60 QUINTAL/HA**

YIELD PER HECTARE

**BY HAND**

HARVEST

### Vinification

Maceration takes 2 days at 8°C. The wine is seeded with selected yeasts and ferments at 25-28°C for 10 days.

### Ageing

To finish this process ,after malolactic fermentation, 100% of the wine is aged in American oak for 8 months. It remains in bottle 4 months before being released.

### Fining & Filtration

Prior to bottling, the wine is filtered with earth pads to achieve biological stabilization up to 1NTU and undergoes a strict microbiological control.

### Alcohol

14.50%

### Winemaker's comments

Complex and well-balanced wine, it presents lingering and gentle tannins. Elegant style, with ripe plums and raspberry fruit. Slightly toasted, spice and chocolate shadings too. Lengthy, focused finish. Ideal for red meats, lamb, pasta and fine fermented cheese.

*Serving temperature: 14°C to 16°C*

DISTINCTIVE WINES FROM BARRANCAS, MENDOZA

WWW.TOSOWINES.COM.AR

*Pascual Toso*

*Safra 2018. Almoço em 11/07/2021.*