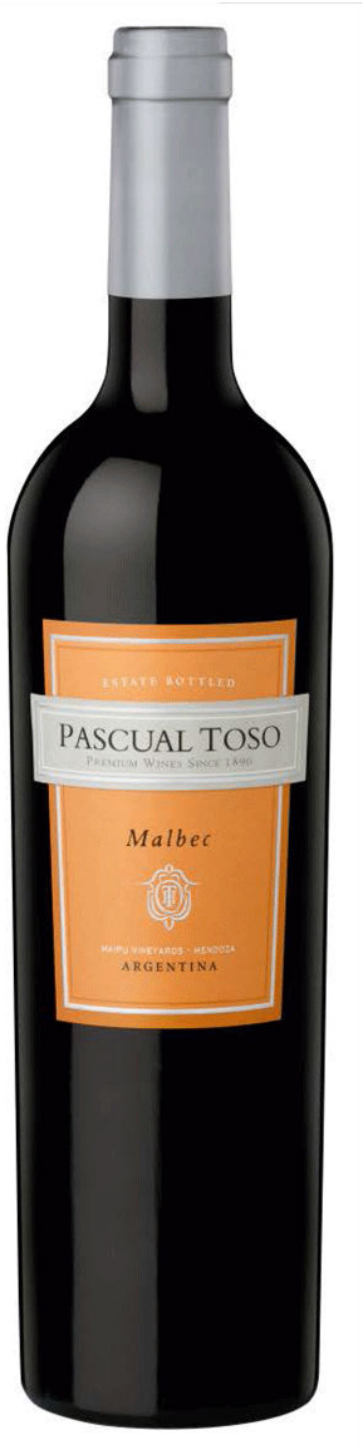


PASCUAL TOSO

MALBEC



MALBEC 100%

GRAPE VARIETY

BARRANCAS, MAIPÚ - MENDOZA

VINEYARD LOCATION

2014

HARVEST

ESPALIER

CONDUCTION SYSTEM

TRADITIONAL

IRRIGATION SYSTEM

FRANK & STONY

SOIL

85 QUINTAL/HA

YIELD PER HECTARE

BY HAND

HARVEST

Vinification

From our Estate, located in one of the best wine-growing areas in Mendoza, is obtained a fine and delicious Malbec. Cold maceration takes place for 2 days at 8°C. The wine is seeded with selected yeasts and ferments at 26°C between 15-20 days. Maceration takes from 10 to 15 days more.

Ageing

40% of the wine is matured in American Oak Barrels for 8 months, in order to accomplish its structure.

Fining & Filtration

Prior to bottling, the wine is filtered. This process allows the wine to accomplish a bright appearance.

Alcohol

14.00%

Acidity Level

4.65 g/l

Sugar Level

2.56 g/l

Ph

3.7

Winemaker's comments

Is clean and fruitful in the nose. Plums and quince aromas, with a touch of elegant oak. Blackberry and licorice fruit in the mouth. Rich and long finish with smoky accents of vanilla and lingering oak.

Enjoy it with pasta, red and white in light cream sauces.

Serving temperature: 15°C to 17°C

DISTINCTIVE WINES FROM BARRANCAS, MENDOZA

WWW.TOSOWINES.COM.AR

Pascual Toso

Safra 2020. Queijos e Vinhos Festival em 26/07/2022.