

PASCUAL TOSO ALTA

MALBEC



MALBEC 100%

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

Hand picked selection in small baskets. The vineyard is carefully managed in order to obtain grapes best potential. Cold maceration takes place before fermentation for 48 hours. Winemaking process is carried out in stainless steel tanks and macerated from 15 to 20 days.

Ageing

The wine is aged in new French Oak Barrels for 14 months.

Fining & Filtration

To obtain its maximum expression, wine is softly filtered before being bottled. Once is bottled, it remains 6 months in our controlled temperature cellar, before release.

Alcohol	14.50%
Acidity Level	6.18 g/l
Sugar Level	3.13 g/l
Ph	3.5

Winemaker's comments

A prestigious wine which has been made with grapes from 60 years old vines. It presents tinges of violet and a fruity nose. It evokes blackberries, spices and tobacco. Rich and long finish.

Serving temperature: 15°C to 17°C

DISTINCTIVE WINES FROM BARRANCAS, MENDOZA

WWW.TOSOWINES.COM.AR

Pascual Toso

Safrá 2019. Queijos e Vinhos Festival em 26/07/2022.