

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

PASCUAL TOSO

CABERNET SAUVIGNON

CABERNET SAUVIGNON 100%

GRAPE VARIETY

BARRANCAS, MAIPÚ - MENDOZA

VINEYARD LOCATION

2014

HARVEST

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85 QUINTAL/HA

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HARVEST



Vinification

This fine wine is produced using grapes grown in our own estate located in Las Barrancas, Maipú. This zone is considered one of the best wine- growing areas in Mendoza, well known for its climate and soil. Cold maceration takes place before fermentation for 48 hours. The winemaking process is carried out in stainless steel tanks and macerated for 15 to 20 days.

Ageing

40% of the wine is matured in American Oak Barrels for 12 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

14.50%

Acidity Level

4.64 g/l

Sugar Level

2.51 g/l

Ph

3.8

Winemaker's comments

Clean and fruitful in the nose. It aromas reminds of plums and quince, with a little touch of elegant oak. The mouth has a mild bouquet, blackberry and licorice fruit. Thick and burly. Rich and long finish with smoky accents of vanilla and lingering oak. Enjoy it with pasta, red meats and white meats in light cream sauces.

Serving temperature: 15°C to 17°C

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Pascual Toso

PASCUAL TOSO

CHARDONNAY



CHARDONNAY 100%

GRAPE VARIETY

BARRANCAS, MAIPÚ - MENDOZA

VINEYARD LOCATION

2014

HARVEST

ESPALIER

CONDUCTION SYSTEM

TRADITIONAL

IRRIGATION SYSTEM

FRANK & STONY

SOIL

95 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 dry Chardonnay.

Harvest takes place only having achieved the best maturation, when grapes show their optimal potential. State-of-the-art-technology is used in the winemaking process, resulting in outstanding organoleptic features.

A fruity, fresh wine with a fine quality is the outcome after fermentation, at low temperature, with selected yeasts.

Ageing

40% of this wine is matured in American Oak Barrels for two months.

The wine obtains a touch of oak, keeping its varietal character.

Fining & Filtration

Prior to bottling, the wine is filtered. This process makes the wine bright and clear.

Alcohol	13.50%
Acidity Level	6.14 g/l
Sugar Level	2.65 g/l
Ph	3.4

Winemaker's comments

Ripe, green apple, pineapple and mango fruit aromas. Fresh, racy acidity. Judicious toast and a nice, lengthy finish. Easy drinking wine for its strong varietal character. Slightly oaked. It goes well with seafood, poultry in delicate sauces, and risotto.

Serving temperature: 5°C to 8°C

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