

PASCUAL TOSO SELECTED VINES MALBEC 2019



WINE INTRODUCTION

Pascual Toso has become one of the most exciting and promising Argentine wineries and remains faithful to its principles: Tradition, Authenticity and Innovation. Founded in 1890, today they are one of the oldest and most prestigious wineries in Argentina, and have remained at the forefront of innovation and quality. Toso's selected collection (reserve range) are wines made from grapes from selected vineyards from 30 to 50 years. The rocky and poor soil, combined with the climatic conditions (low humidity, high solar radiation and very cool nights) produces wines of excellent color and great concentration of aromas and flavors. Unctuous but delicate. Elegant, deeply fruity and long finish are the right balance between the natural expression of the grapes and the aging in oak barrels.

WINEMAKING NOTE

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 day. Following malolactic fermentation the wine is aged for 12 months in new oak barrels: 20% French and 80% American. The wine is then aged for 6 months in bottle before release.

APPEARANCE, AROMA AND TASTING NOTE

Fairly round and inviting. Slightly firm around the edges and plenty of fruit. Very consistent tannins.

WINE INFORMATION

Country:	Argentina
Region:	Mendoza
Wine Type:	Red wine
Producer:	Pascual Toso
Wine Name:	Selected Vines
Vintage:	2019
Principle Grape (%):	Malbec (100)
Closure:	Cork
Winemaker Name:	Rolando Luppino & Paul Hobbs
Vegetarian Wine:	Yes
Vegan Wine:	Yes
ABV (%):	14.50%
Acid (g/L):	5.86
pH:	3.7
Bottle Size:	75cl
Case/Pack Size:	6x75cl