



PASCUAL TOSO

FINCA PEDREGAL

2010



GRAPE VARIETY

Ultrapremium Blend

60% Malbec- 40% Cabernet Sauvignon

VINEYARD LOCATION

Barrancas, Maipú District, Mendoza

Conduction system Espalier

Irrigation Drip irrigation System

Soil Stony

Hand harvest

YIELD PER HECTARE 60 quintal/hac

VINIFICATION

Hand harvested in small baskets, selected lots of grapes are used for this wine. Special vineyard conduction to obtain a deep flavor's concentration. Cold maceration takes place before fermentation for 72 hours. The winemaking process is carried out in stainless steel tanks and macerated for 25 days.

AGEING

The wine is aged for 18 months in oak.

American Oak Barrells, the Cabernet Sauvignon, and French Oak Barrells the Malbec.

FINING & FILTRATION

Looking for its maximum expression, wine is bottled with a soft filtration.

It remains one more year in bottle before release.

ALCOHOL LEVEL 14.6 %

SUGAR LEVEL 2.05 g/l

ACIDITY LEVEL 5.70 g/l

PH 3.6

WINEMAKER'S COMMENT

This wine of notable pedigree has its origin in a unique vineyard, in the highly regarded area of Barrancas, in Mendoza region. This area owns an extremely stony soil and the terrior bestows, on the wines, a greater concentration of fruit.

The result is this exclusive blend of Malbec and Cabernet, made with great care.

This premium wine has great distinction and exceptional potential.

Serving temperature 15°C to 17°C