

PASCUAL TOSO

Torrontés– 2013



GRAPE VARIETY

100% Torrontés

VINEYARD LOCATION

Barrancas, Maipú District, Mendoza

Conduction system Espalier

Irrigation Traditional System

Soil Franck & Stony

Hand harvest

YIELD PER HECTARE 95 quintal/hac

VINIFICATION

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

No

FINING & FILTRATION

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

ALCOHOL LEVEL	13.4%
SUGAR LEVEL	1.42 g/l
ACIDITY LEVEL	4.78 g/l
PH	3.3

WINEMAKER'S COMMENTS

This grape variety is known as one of the distinguished grapes of Argentina. Silver and green color; with roses and jasmines aromas, makes a happy and sweet combination. Fresh and young palate,

Serving temperature: 5°C to 8°C