



MAGDALENA TOSO

Ultrapremium

2012



GRAPE VARIETY

Ultrapremium Blend

73% Malbec- 27% Cabernet Sauvignon

VINEYARD LOCATION

Barrancas, Maipú District, Mendoza

Conduction system Espalier

Irrigation Drip irrigation System

Soil Stony

Hand harvest

YIELD PER HECTARE 50 quintal/hac

VINIFICATION

To obtain this wine we have selected the most concentrated grapes, looking for the best varietals expression. We have chosen cluster by cluster, and grain by grain.

The wine is fermented for 10 days and macerated for 15 days, post fermentation

AGEING

18 months in French Oak Barrel (First Use).

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 2.03 g/l

ACIDITY LEVEL 6,07 g/l

PH 3.6

WINEMAKER'S COMMENT

The wine has a complete harmony between color, aroma, flavor and after taste.

Paul Hobbs & Rolando Luppino's best 20 Oak Barrels selection of Malbec; characterized by an intense red with notes of violets and plums, and sweet tannins.

Malbec is combined with a touch of the best Cabernet Sauvignon in order to give more consistency.

Ripe, juicy raspberry fruit. Lovely boysenberry and plenty of vanilla, spice and chocolate shadings too. Fairly round and inviting. Elegant style.

Enjoy it with pasta, red and white meats in light cream sauces.

Serving temperature 15°C to 17°C