

# PASCUAL TOSO

## Cabernet Sauvignon

### 2013



PASCUAL TOSO  
ARGENTINA

#### GRAPE VARIETY

100% Cabernet Sauvignon

#### VINEYARD LOCATION

Barrancas, Maipú District, Mendoza

**Conduction system:** Espalier

**Irrigation:** Drip irrigation system

**Soil:** Frank & Stony

**Hand harvest**

#### VINIFICATION

This fine wine is produced using grapes grown in our own state 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 72 hours. The winemaking process is carried out in stainless steel tanks and macerated for 15 to 20 days.

#### AGEING

After malolactic fermentation, wine is aged for 12 months in new oak barrels: 20% French and 80% American..

The wine is aged for 6 months in bottle before release.

**ALCOHOL LEVEL** 14%

**SUGAR LEVEL** 3,04 g/l

**ACIDITY LEVEL** 5,34 g/l

**PH** 3,7

#### WINEMAKERS COMMENTS

Elegant style, with lovely boysenberry and raspeberry fruit, and plenty of vanilla, spice and chocolate shadings too. Lengthy, focused finish. Elgenat and complex wine. Very sweet, but consistent tannins.

Enjoy it with pasta, red meats , lamb, Italian pasta or French cheese.

**Serving temperature:** 15°C to 17°C.