

PASCUAL TOSO



Malbec – 2014



GRAPE VARIETY
100% Malbec

VINEYARD LOCATION
Barrancas, Maipú District, Mendoza
Conduction system Espalier
Irrigation Traditional System
Soil Frank & Stony
Hand harvest

YIELD PER HECTARE 85 quintal/hac

VINIFICATION
Cool maceration takes 2 days at 8°C. The wine is seeded with selected yeasts and ferments at 26°C between 15-20 days. Maceration takes from 10 to 15 days more.

AGEING
40% of the wine is matured in American Oak Barrels for 8 months, in order to accomplish its structure.

FINING & FILTRATION
Prior to bottling, wine is filtered. This process allows the wine to have a bright appearance.

ALCOHOL LEVEL 14.3 %
SUGAR LEVEL 2.29 g/l
ACIDITY LEVEL 4.85 g/l
PH 3.8

WINEMAKER'S COMMENT

Clean and fruitful in the nose. Plums and quince aromas, with a touch of elegant oak. blackberry and licorice fruit in the mouth. Rich and long finish with smoky accents of vanilla and lingering oak.

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

Serving temperature 15°C to 17°C