

PASCUAL TOSO

ESTATE CHARDONNAY 2018



Description:

Easy-drinking Pascual Toso Estate Chardonnay carries aromas of ripe green apple, pineapple and mango. The palate is fresh, with great acidity. It ends with a slight toasty hint on a lingering finish.

Winemaker's Notes:

100% ESTATE GROWN FRUIT

The grapes for this fine Chardonnay come from Estate vineyards located in one of the best wine-growing areas in Mendoza, with frank and stony soil. Hand-harvest takes place only after the grapes have achieved optimal ripeness. State-of-the-art technology is used in the winemaking process, resulting in an outstanding, easy-drinking wine. The outcome, after fermentation at low temperatures, is fruity and fresh. 40% of this wine is aged in American oak barrels for two months, giving it a touch of oak while retaining its varietal character. Prior to bottling, the wine is filtered to help make the wine bright and clear.

Serving Hints:

Suggested Serving Temperature is between 41° F and 46.4° F. Pascual Toso Estate Chardonnay makes an excellent choice to serve with seafood, poultry in delicate sauces, and creamy risotto.

PRODUCER:	Pascual Toso
COUNTRY:	Argentina
REGION:	Maipú, Mendoza
GRAPE VARIETY:	100% Chardonnay
ALCOHOL %:	12.5%
RESIDUAL SUGAR:	2.04 g/l
TOTAL ACIDITY:	6.15 g/l
pH:	3.38

Pack	Size	Lbs	L	W	H	Pallet	UPC	SCC
12	750	31.67	10.04	13.58	12.59	4x14	71874200002-7	3071874200002-8

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