

PASCUAL TOSO RESERVA MALBEC 2014



Description:

This complex yet well balanced wine presents an elegant style with hints of ripe plums and raspberry fruit. Gentle tannins and slightly toasted, spice and chocolate on the palate and a long, lingering focused finish.

Winemaker's Notes:

100% ESTATE GROWN FRUIT

This fine wine is produced using grapes grown in our own Estate 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 48 hours. The winemaking process is carried out in stainless steel tanks and macerated for 15-20 days. After malolactic fermentation, the wine is aged for 12 months in new oak barrels: 20% French and 80% American. This wine is aged for 6 months in bottle prior to release.

Serving Hints:

Ideal match for red meats, lamb, pasta and fermented cheeses.

PRODUCER:	Pascual Toso
COUNTRY:	Argentina
REGION:	Maipú, Mendoza
GRAPE VARIETY:	100% Malbec
RESIDUAL SUGAR:	3.09 g/l
TOTAL ACIDITY:	5.86 g/l
pH:	3.7

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Pack	Size	Alc%	Lbs	L	W	H	Pallet	UPC
12	750	14	38.80	9.44	12.59	12.40	4x14	71874200191 8

