

2018 PASCUAL TOSO BARRANCAS



WINE DATA Producer

Pascual Toso

Region

Barrancas, Maipu District, Mendoza

Country Argentina

Wine Composition

60% Malbec, 40% Cabernet Sauvignon

<u>Alcohol</u>

13.5%

Total Acidity

5.47 G/L

Residual Sugar

2.35 G/L

pH 3.70

Case Production

4,000 twelve-bottle cases

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 move to a long and focused finish.

WINEMAKER NOTES

Grapes are hand-harvested from the Barrancas Vineyard in the Maipú region of Mendoza – with frank and stony soil. Maceration is conducted over two days at 46° F. The wine is seeded with selected yeasts and ferments at 77-82° F for 10 days. To finish this process, after malolactic fermentation, 100% of the wine is aged in American oak for eight months. It remains in the bottle for four months prior to the release date.

SERVING HINTS

Pascual Toso Barrancas should be served between 57°F and 60.8°F. It is an ideal match for red meats, lamb, pasta and fine cheeses.