

TOSO BRUT



Description:

This sparkling wine is bright and clear with a touch of pale yellow. The aroma displays a bouquet of perfectly balanced yeasts with the Chardonnay used for this basic wine. Over time, this evolves and gains complexity in the bottle. The aroma is complemented by the flavor and has a gentle, soft, fresh taste which makes it enjoyable to drink.

Winemaker's Notes:

100% ESTATE GROWN FRUIT

The base wine is blended with selected French yeasts, in big stainless steel containers. Optimum development of its bouquet is achieved after three months, under strict control, at low temperature and adequate pressure. Prior to bottling, the wine is filtered and this process allows the wine to have its bright finish. It will take at least three months in bottle to obtain its characteristic flavors.

Serving Hints:

Best served chilled as an aperitif, or accompanying any celebration!

PRODUCER:	Pascual Toso
COUNTRY:	Argentina
REGION:	Maipú, Mendoza
GRAPE VARIETY:	100% Chardonnay
RESIDUAL SUGAR:	9.02 g/l
TOTAL ACIDITY:	4.95 g/l

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Pack	Size	Alc%	Lbs	L	W	H	Pallet	UPC
12	750	12%	24.42	10.43	14.17	12.79	5x11	71874200006 5

