

#### BRUT



WINE DATA <u>Producer</u> Pascual Toso

<u>Region</u> Maipu, Mendoza

> Country Argentina

Wine Composition 100% Chardonnay <u>Alcohol:</u> 11.5% <u>Total Acidity</u> 4.66 G/L <u>Residual Sugar</u> 8.05 G/L <u>pH:</u> 3.62

### 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 wine. Over time, Toso Brut 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 NOTES

100% ESTATE GROWN FRUIT

The base wine is blended in the Charmat method 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 accompanying any celebration!

aperitif or

#### Quintessential