

*Pascual Toso*

2016  
PASCUAL TOSO  
MAGDALENA



**WINE DATA**

**Producer**

Pascual Toso

**Region**

Maipú, Mendoza

**Country**

Argentina

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**Wine**

**Composition**

68% Malbec,  
32% Cabernet  
Sauvignon

**Alcohol**

14%

**Total Acidity**

6.45 G/L

**Residual Sugar**

3.01 G/L

**pH**

3.51

**DESCRIPTION**

This wine shows complete harmony between color, aroma, flavor and taste. Utilizing Paul Hobbs's best 27 Oak Barrels selection of Malbec; which is characterized by an intense red with notes of violets and plums, with sweet tannins. The Malbec is combined with a touch of the winery's best Cabernet Sauvignon in order to ensure consistency. Ripe, juicy raspberry fruit, with lovely boysenberry and plenty of vanilla, spice and chocolate shavings, come through on both the nose and palate. Magdalena is an elegant Argentine red blend.

**WINEMAKER NOTES**

The soil is stony. To create this wine, Pascual Toso winemaker's have selected the most concentrated grapes, looking for the best varietal expression, cluster-by-cluster. The wine is fermented for ten days, and undergoes maceration over fifteen days, post fermentation. It ages for eighteen months in new French oak barrels and is then bottled with one soft filtration. It remains in the bottle one year prior to release.

**SERVING HINTS**

Suggested serving temperature between 59° F - 62.6° F. Magdalena is a terrific wine to serve alongside pastas, red and white meats, and dishes with creamy sauces.