

Pascual Toso

2017
PASCUAL TOSO
MAGDALENA



WINE DATA

Producer

Pascual Toso

Region

Maipú, Mendoza

Country

Argentina

Wine

Composition

68% Malbec,
32% Cabernet
Sauvignon

Alcohol

14.2%

Total Acidity

5.70 G/L

Residual Sugar

2.25 G/L

pH

3.7

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.