

# PASCUAL TOSO RESERVA CABERNET FRANC 2021

Maipú, Mendoza, Argentina

*Pascual Toso*



**TASTING NOTES:** This Argentine Cabernet Franc is a rich purple tone in the glass. It offers an intense nose of wild berries, dried herbs and sweet spices. The refined palate suggests red fruit, eucalyptus and mint with a hint of balsamic. The tannins are elegant and sweet, rounding out to a persistent finish.

**VITICULTURE:** The estate grapes for this Reserva Cabernet Franc are grown in the Barrancas region of Maipú, approximately 2,400 feet above sea level.

**VINIFICATION:** The grapes were hand-harvested, then cold macerated for 72 hours. The wine was then fermented in stainless steel tanks and macerated for 15-20 days. After malolactic fermentation, the wine was aged for 12 months in new oak barrels (20% French oak, 80% American oak), then aged in the bottle for 6 months prior to release.

**INTERESTING FACT:** Paul Hobbs, a revered giant in the industry, who consults and makes wine for his own American labels as well as Argentine ones, is the consulting winemaker to Pascual Toso. His reputation coupled with his expertise in wine and in Argentina make him an ideal partner for the Pascual Toso label.

**FAMILY:** High above the Maipu district of Mendoza lies Pascual Toso and its storied Las Barrancas vineyard. It was founded in 1890, making it one of the oldest wineries in Argentina, in one of its best wine producing regions. As a Piemontese immigrant, Pascual saw the potential of Mendoza as a world-class winemaking region, and the winery has always stayed faithful to its principles: Tradition. Authenticity. Innovation.

The surrounding Las Barrancas vineyard is characterized by 1,000 acres of stony soil that sits 2,500 feet above sea level. Pascual Toso's terroir-driven profile produces wines of complexity and richness, including the Alta Malbec sourced from 60-year-old vines.

**PRODUCER:** Pascual Toso

**REGION:** Maipú, Mendoza, Argentina

**GRAPE(S):** 100% Cabernet Franc

**SKU:** TSRCF217

**ALCOHOL:** 14%

**TOTAL ACIDITY:** 6.18 G/L

**RESIDUAL SUGAR:** 2.3 G/L

**pH:** 3.53