

Pascual Toso

2018
RESERVA
CABERNET SAUVIGNON



WINE DATA

Producer

Pascual Toso

Region

Maipú, Mendoza

Country

Argentina

DESCRIPTION

This complex, yet well-balanced wine presents an elegant style with hints of boysenberry and raspberry fruit, and vanilla, spice, and chocolate shadings too. This wine is very sweet, with consistent tannins, and a lengthy, focused finish.

WINEMAKER NOTES

This fine wine is produced with grapes grown in Pascual Toso's own vineyards, located in Las Barrancas, Maipú. This zone is considered one of the best areas for vines in Mendoza, with excellent climate and a frank and stony soil. The grapes undergo cold maceration for 72 hours before fermentation takes place in stainless steel tanks. Afterwards, there is a further 15-20 days of maceration. After malolactic fermentation occurs, the wine is aged for 12 months in new oak barrels: 20% French and 80% American. This wine then sees an additional six months of bottle aging prior to release.

SERVING HINTS

Suggested serving temperature between 59° F – 62.6° F. Ideal match for red meats (especially lamb), pasta and fine French cheeses.

Wine

Composition

100% Cabernet Sauvignon

Alcohol

14%

Total Acidity

5.77 G/L

Residual Sugar

2.3 G/L

pH

3.65