

# PASCUAL TOSO MAGDALENA 2013



## Description:

This wine has a complete harmony between color, aroma, flavor and finish. This wine has Paul Hobbs's best 23 Oak Barrels selection of Malbec; which has characterizations of an intense red with notes of violets and plums and sweet tannins. Malbec is combined with a touch of the best Cabernet Sauvignon in order to give more consistency. Ripe, juicy raspberry fruit, with lovely boysenberry and plenty of vanilla, spice and chocolate shavings. Very elegant in style.

## Winemaker's Notes:

### 100% ESTATE GROWN FRUIT

To create this wine, we have selected the most concentrated grapes, looking for the best varietals expression choosing cluster by cluster and grain by grain. The wine is fermented for 10 days and macerated for 15 days, post fermentation. It ages for 18 months in new French Oak barrels and is then bottled with a soft filtration. It will remain in bottle one more year prior to its release.

## Serving Hints:

Excellent to pair with pasta, red and white meats and dishes with any creamy sauces.

<b>PRODUCER:</b>	Pascual Toso
<b>COUNTRY:</b>	Argentina
<b>REGION:</b>	Maipú, Mendoza
<b>GRAPE VARIETY:</b>	80% Malbec, 20% Cabernet Sauvignon
<b>RESIDUAL SUGAR:</b>	2.53 g/l
<b>TOTAL ACIDITY:</b>	5.35 g/l
<b>pH:</b>	3.7

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Pack	Size	Alc%	Lbs	L	W	H	Pallet	UPC
6	750	14.1%	24.42	12.80	22.04	3.54	5x11	71874200230 4

