

PASCUAL TOSO MAGDALENA 2014



Description:

This wine shows complete harmony between color, aroma, flavor and finish. Utilizing Paul Hobbs's best 23 Oak Barrels selection of Malbec; which is characterized by an intense red with notes of violets and 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, come through on both the nose and palate. Fairly round and inviting. Magdalena is an elegant Argentine red blend.

Winemaker's Notes:

100% ESTATE GROWN FRUIT

To create this wine, Pascual Toso winemaker's have selected the most concentrated grapes, looking for the best varietals 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 bottle one year prior to release.

Serving Hints:

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

PRODUCER:	Pascual Toso
COUNTRY:	Argentina
REGION:	Maipú, Mendoza
GRAPE VARIETY:	64% Malbec, 36% Cabernet Sauvignon
ALCOHOL %:	14.5%
RESIDUAL SUGAR:	2.30 g/l
TOTAL ACIDITY:	5.32 g/l
pH:	3.7

Pack	Size	Lbs	L	W	H	Pallet	UPC	SCC
6	750	29.04	12.80	22.04	3.54	5x11	71874200230-4	3071874200230-5

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