

Pascual Toso

Argentina

Pascual Jose



Argentina

Pascual Jose



5th Largest Wine Producing
Country in the World

Consumption: 6.6 gallons per capita

More than 555,987 acres of vines

Vineyards at sea level to 9842 ft. high

Little ocean influence

Argentine Vineyards

Pascual Jose



DISTINCTIVE ASPECTS

Altitude

Healthy

Fertility Regulation

Grape Maturity

Poor Soils

Conduction Systems

Pascual Jose

SINCE 1890



Vertical System



Pergola System

Irrigation

Pascual Jose

SINCE  1890



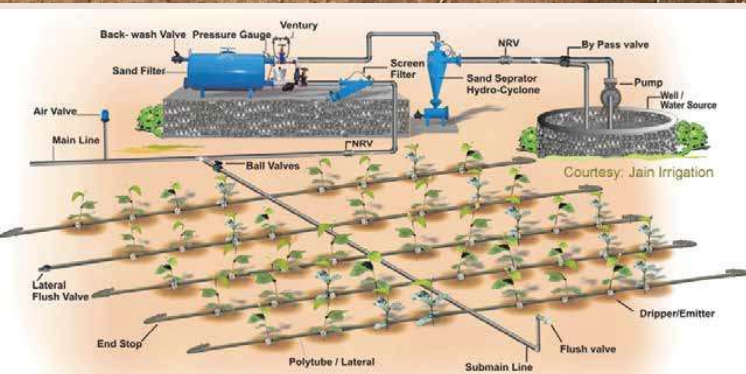
Flood Irrigation



Drip Irrigation

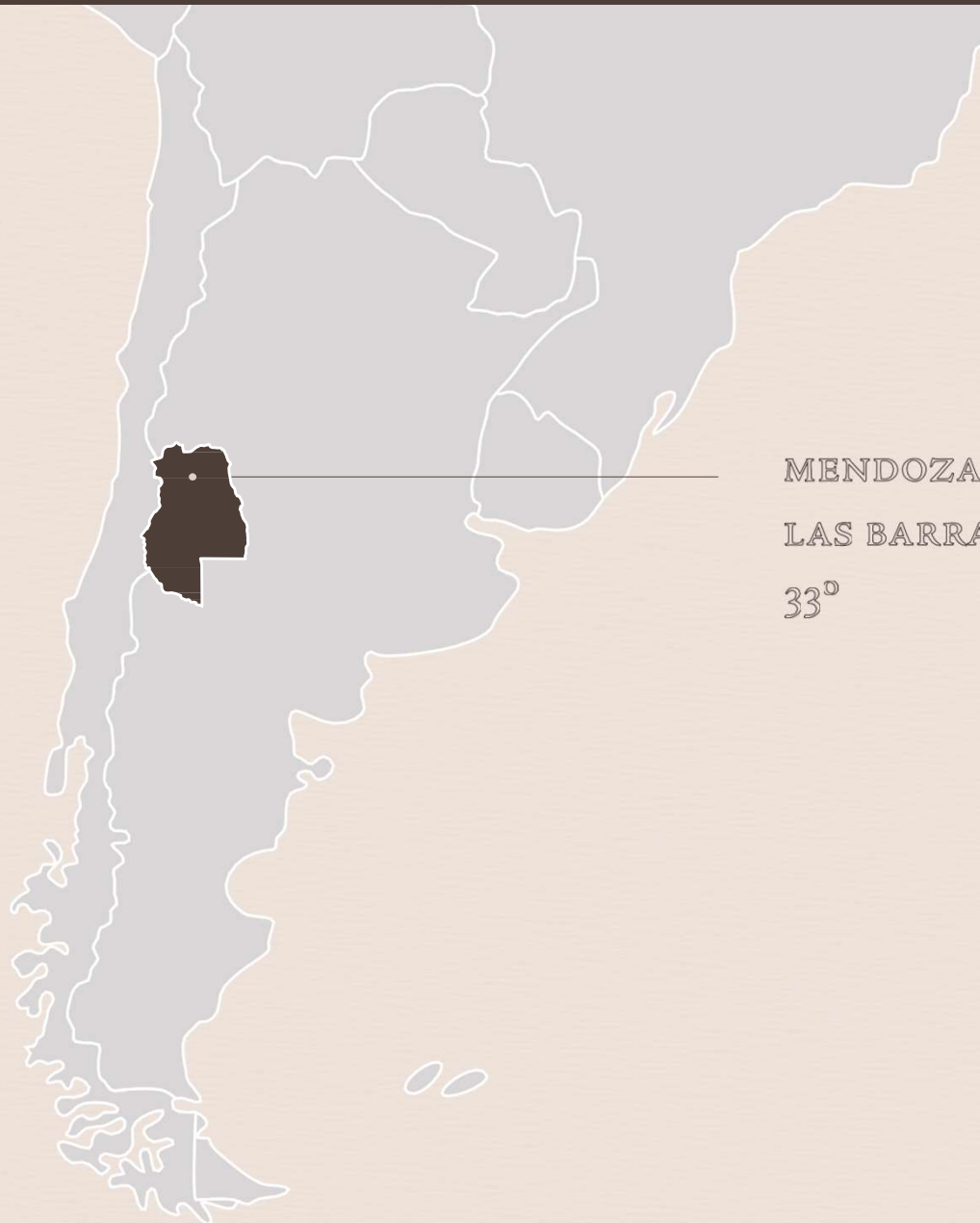
Irrigation method which minimizes the use of water and fertilizer by allowing water to drip slowly to the roots of plants, either onto the soil surface or directly onto the root zone, through a network of valves, pipes, tubing, and emitters.

The irrigation system allows soil fertility regulation by making use of the purest melt water from the Andes.



MENDOZA

Pascual Jose



MENDOZA

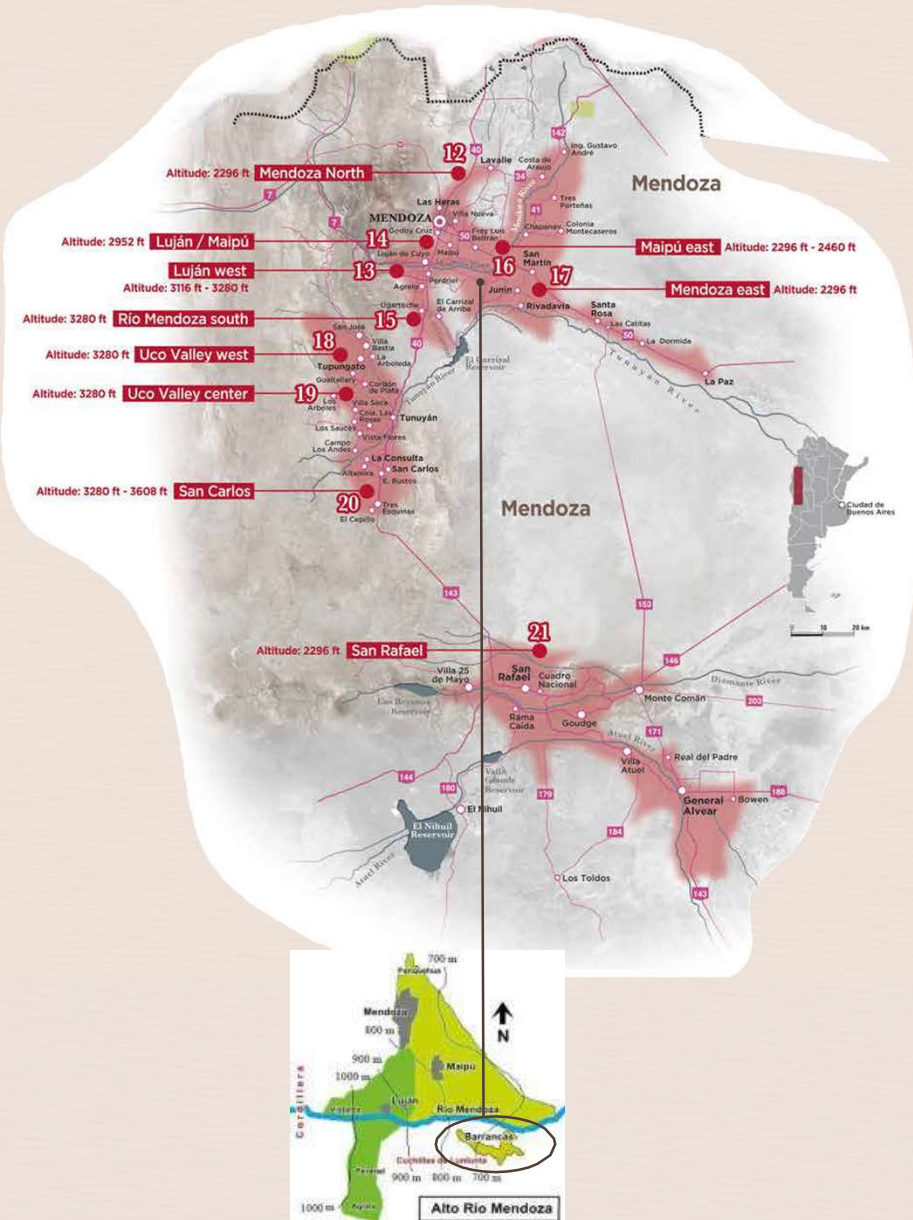
LAS BARRANCAS, MAIPÚ

33°

Las Barrancas Vine yards

Pascual Toso

SINCE 1890



Las Barrancas is in a stunning location with premium quality soils, ideal climate and environment, located in mendoza, in the district of maipú within the mendoza river highland. in the area, at around 2460 feet above sea level, more than 988 acres belong to pascual toso.

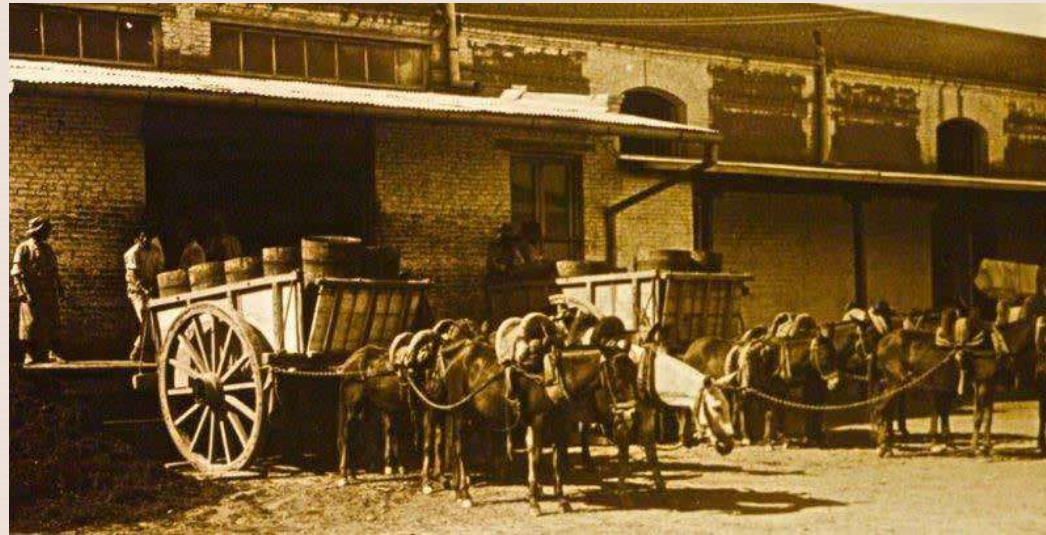
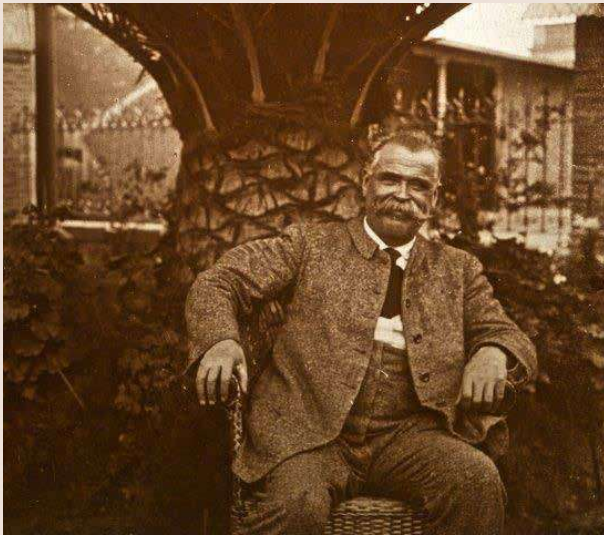
It is a heterogeneous terroir, an uneven piece of land going down 22 feet, where stretch soils with bare rock in which grapes stand up with all its quality, to deeper soils with green coverage.

Las Barrancas possess excellent conditions for climatic agriculture, with warm days and fresh nights, low humidity relative and high heatstroke what is translated in vineyards with excellent quality of fruits and sanity. the water for irrigation comes from the snow of the andes mountain trough the main river of the county, "mendoza river". Organic matter is very scarce due to the quick decomposition it goes through because rains are not heavy and there is intensive cultural activity. Although the soils are of similar origin, various textures may be found in small areas.

127 Years Making Wine

Pascual Jose

SINCE  1890



World Class Winery

Pascual Jose

SINCE  1890



One of a Kind Terroir

Pascual Joso

SINCE  1890



Estate Wines / Quality Focus

Pascual Toso

SINCE  1890



Our winemaking prestige is based on quality, meticulous manufacture process, from the vineyard to every single piece of bottle sold, choosing the best grapes and materials to obtain extraordinary wines combined with a perfect packaging.

Great Winery Management Team

Pascual Jose

SINCE  1890

Working all together as one team, creating unforgettable experiences through our wines and extraordinary relationships with our people, suppliers and customers, based on respect, humility and enjoying our work every day.



20+ Years With Paul Hobbs

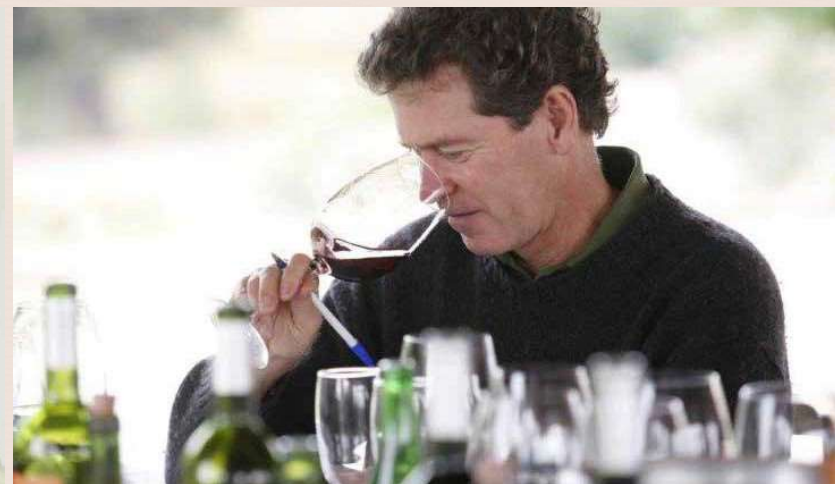
Pascual Jose

SINCE 1890



Since 2001, prestigious winemaker Paul Hobbs, joined the team as consultant.

“Barrancas has a unique and uniform soils, with good altitude and ideal weather conditions for quality vines where Malbec and Cabernet shows its best expression”



Pascual Jose



Our Wines

Pascual Toso Estate

Pascual Toso



VINEYARD LOCATION <i>Barrancas, Maipú, Mendoza</i>	CONDUCTION SYSTEM <i>Espalier</i>	SOIL <i>Frank and stony</i>
IRRIGATION <i>Traditional system</i>	HARVEST <i>Hand harvest</i>	



WINE DATA

Producer

Pascual Toso

Region

Maipú, Mendoza

Country

Argentina

Wine Composition

100% Malbec

Alcohol

13%

Total Acidity

5.25 G/L

Residual Sugar

2.00 G/L

pH

3.86

DESCRIPTION

This Estate-grown Malbec reveals a fruity nose filled with plum and quince aromas and a touch of elegant oak. The mouthfeel is full, with flavors of blackberry and licorice, and has a rich and lingering finish. There are smoky accents of vanilla and lingering oak.

WINEMAKER NOTES

100% ESTATE GROWN FRUIT

The grapes from the Pascual Toso Estate, located in one of the best wine growing areas in Mendoza, with vineyards planted in stony, alluvial soil in the Barrancas area of the Maipu district of Mendoza. After hand-harvesting and careful destemming, cold maceration takes place for two days at 46 F. The wine is seeded with selected yeasts and fermentation takes place at 78° F between 15-20 days. Maceration occurs over an additional 10- 15 days. Forty percent of the wine is matured in American oak barrels for eight months in order to provide the wine with its structure. Prior to bottling, the wine is filtered to enhance its vibrant color.

SERVING HINTS

Excellent to pair with grilled meat, lamb, or pasta.



Pascual Toso Estate

Pascual Toso



VINEYARD LOCATION <i>Barrancas, Maipú, Mendoza</i>	CONDUCTION SYSTEM <i>Espalier</i>	SOIL <i>Frank and stony</i>
IRRIGATION <i>Traditional system</i>	HARVEST <i>Hand harvest</i>	

WINE DATA

Producer

Pascual Toso

Region

Maipú, Mendoza

Country

Argentina

Wine Composition

100% Cabernet

Sauvignon

Alcohol

13%

Total Acidity

5.62 G/L

Residual Sugar

2.31 G/L

pH

3.71

DESCRIPTION

This Estate Cabernet has a fruity nose with aromas that remind one of plums and quince, combined with a slight touch of elegant oak. The palate features a mild bouquet of blackberry and licorice fruit. This is a big wine that has a rich and lingering finish, with smoky accents of vanilla and oak.

WINEMAKER NOTES

100% ESTATE GROWN FRUIT

This wine is produced using grapes grown at the Pascual Toso Estate vineyard located in Las Barrancas, Maipú. Considered one of the best wine-growing regions in Mendoza, it is well known for its climate and stony soil. Hand-harvested. Cold maceration takes place over 48 hours before fermentation. The winemaking process is carried out in stainless steel tanks and macerated for 15-20 days. About 40% of this wine is matured in American oak barrels for twelve months in order to develop the wine's structure.

SERVING HINTS

Suggested serving temperature between 59° F – 62.6° F. Excellent wine to pair with pasta, red and white meats, and dishes with cream sauces.





WINE DATA

Producer

Pascual Toso

Region

Maipú, Mendoza

Country

Argentina

Wine Composition

100% Chardonnay

Alcohol

12.5%

Total Acidity

6.15 G/L

Residual Sugar

2.04 G/L

pH

3.38

DESCRIPTION

Easy-drinking Pascual Toso Estate Chardonnay carries aromas of ripe green apple, pineapple and mango. The palate is fresh, with great acidity. It ends with a slight toasty hint on a lingering finish.

WINEMAKER NOTES

100% ESTATE GROWN FRUIT

The grapes for this fine Chardonnay come from Estate vineyards located in one of the best wine-growing areas in Mendoza, with frank and stony soil. Hand-harvest takes place only after the grapes have achieved optimal ripeness. State-of-the-art technology is used in the winemaking process, resulting in an outstanding, easy-drinking wine. The outcome, after fermentation at low temperatures, is fruity and fresh. 40% of this wine is aged in American oak barrels for two months, giving it a touch of oak while retaining its varietal character. Prior to bottling, the wine is filtered to help make the wine bright and clear.

SERVING HINTS

Suggested Serving Temperature is between 41° F and 46.4° F. Pascual Toso Estate Chardonnay makes an excellent choice to serve with seafood, poultry in delicate sauces, and creamy risotto.

Pascual Toso Barrancas Toso

Pascual Toso



WINE DATA

Producer

Pascual Toso

Region

Maipú, Mendoza

Country

Argentina

Wine Composition

60% Malbec,
40% Cabernet
Sauvignon

Alcohol

13.7%

Total Acidity

5.47 G/L

Residual Sugar

2.35 G/L

pH

3.70

DESCRIPTION

This complex, yet well-balanced, wine presents an elegant style with hints of ripe plums and raspberry fruit. Gentle tannins and slightly toasted oak, spice and chocolate on the palate move to a long, lingering, focused finish.

WINEMAKER NOTES

100% ESTATE GROWN FRUIT

Grapes are hand-harvested from the Barrancas Vineyard in the Maipú, region of Mendoza – with frank and stony soil. Maceration is conducted over two days at 46° F. The wine is seeded with selected yeasts and ferments at 77-82° F for 10 days. To finish this process, after malolactic fermentation, 100% of the wine is aged in American oak for eight months. It remains in the bottle for four months prior to the release date.

SERVING HINTS

Pascual Toso Barrancas should be served between 57°F and 60.8°F. It is an ideal match for red meats, lamb, pasta and fine cheeses.

Pascual Toso Reserva

Pascual Toso



VINEYARD LOCATION <i>Barrancas, Maipú, Mendoza</i>	CONDUCTION SYSTEM <i>Espalier</i>	SOIL <i>Frank and stony</i>
IRRIGATION <i>Drip irrigation system</i>	HARVEST <i>Hand harvest</i>	



WINE DATA

Producer

Pascual Toso

Region

Maipú, Mendoza

Country

Argentina

Wine Composition

100% Malbec

Alcohol

13.5%

Total Acidity

5.47 G/L

Residual Sugar

2.55 G/L

pH

3.70

DESCRIPTION

Fairly round and inviting, this wine is slightly firm around the edges with plenty of fruit and consistent tannins.

WINEMAKER NOTES

100% ESTATE GROWN FRUIT

This fine wine is produced using grapes grown in our own Estate located in Las Barrancas, Maipú. This zone is considered one of the best wine growing areas in Mendoza, well known for its climate and soil. Cold maceration takes place before fermentation for 48 hours. The winemaking process is carried out in stainless steel tanks and macerated for 15-20 days. After malolactic fermentation, the wine is aged for 12 months in new oak barrels: 20% French and 80% American. This wine is aged for 6 months in bottle prior to release.

SERVING HINTS

This wine pairs perfectly with pasta, red meats, or fermented cheese.

Pascual Toso Reserva

Pascual Toso



VINEYARD LOCATION <i>Barrancas, Maipú, Mendoza</i>	CONDUCTION SYSTEM <i>Espalier</i>	SOIL <i>Frank and stony</i>
IRRIGATION <i>Drip irrigation system</i>	HARVEST <i>Hand harvest</i>	



WINE DATA

Producer

Pascual Toso

Region

Maipú, Mendoza

Country

Argentina

Wine Composition

100% Cabernet Sauvignon

Alcohol

14%

Total Acidity

5.92 G/L

Residual Sugar

3.43 G/L

pH

3.64

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 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.

Pascual Toso Alta

Pascual Toso



VINEYARD LOCATION <i>Barrancas, Maipú, Mendoza</i>	CONDUCTION SYSTEM <i>Espalier</i>	SOIL <i>Frank and stony</i>
IRRIGATION <i>Drip irrigation system</i>	HARVEST <i>Hand harvest</i>	



WINE DATA

Producer

Pascual Toso

Region

Maipú, Mendoza

Country

Argentina

Wine Composition

100% Malbec

Alcohol

14%

Total Acidity

5.70 G/L

Residual Sugar

1.90 G/L

pH

3.71

DESCRIPTION

A special wine which has been made with grapes from sixty year-old vines. It presents slight hints of violet and a fruity nose and evokes blackberries, spices and tobacco. This Malbec will leave you with a rich and lingering finish.

WINEMAKER NOTES

100% ESTATE GROWN FRUIT

The soil is frank and stony. The grapes are hand-picked using small baskets. Cold maceration takes place before fermentation for 48 hours. Winemaking is carried out in stainless steel tanks and macerated from 15 to 20 days. To obtain its maximum expression, the wine is softly filtered before being bottled. The wine is aged in new French oak barrels for fourteen months. Once it is bottled, it remains in temperature-controlled conditions for another six months prior to release.

SERVING HINTS

Suggested serving temperature between 59° F and 62.6° F. This Malbec is best enjoyed with red meats such as juicy grilled steaks, red-sauce pasta dishes and mature cheeses.

Pascual Toso Alta

Pascual Toso



VINEYARD LOCATION <i>Barrancas, Maipú, Mendoza</i>	CONDUCTION SYSTEM <i>Espalier</i>	SOIL <i>Frank and stony</i>
IRRIGATION <i>Drip irrigation system</i>	HARVEST <i>Hand harvest</i>	



WINE DATA

Producer

Pascual Toso

Region

Maipú, Mendoza

Country

Argentina

Wine Composition

100% Cabernet

Sauvignon

Alcohol

13.5%

Total Acidity

5.62 G/L

Residual Sugar

2.30 G/L

pH

3.75

DESCRIPTION

With grapes coming from sixty-year-old vines, Pascual Toso Alta Cabernet Sauvignon has a nose and palate redolent of boysenberry and raspberry fruit, as well as vanilla, spices and chocolate. It is a complex, yet well- balanced, wine -- elegant in structure with gentle tannins and a lingering finish.

WINEMAKER NOTES

100% ESTATE GROWN FRUIT

The soil is frank and stony. The grapes are hand-picked using small baskets. The vineyard is carefully managed in order to ensure that the grapes reach optimum ripeness. Cold maceration takes place over 48 hours, prior to fermentation. Winemaking is carried out in stainless steel tanks and macerated from 15 to 20 days. To obtain its maximum expression, the wine is softly filtered before being bottled. Aged in new French oak barrels for 14 months, it then receives an extra six months' ageing in bottle prior to release.

SERVING HINTS

Best served between 59° F (15° C) and 62.6° F (17° C) with red meat, pasta dishes or mature cheeses.

Pascual Toso Alta

Pascual Toso



VINEYARD LOCATION <i>Barrancas, Maipú, Mendoza</i>	CONDUCTION SYSTEM <i>Espalier</i>	SOIL <i>Frank and stony</i>
IRRIGATION <i>Drip irrigation system</i>	HARVEST <i>Hand harvest</i>	



WINE DATA

Producer

Pascual Toso

Region

Maipú, Mendoza

Country

Argentina

Wine Composition

100% Syrah

Total Acidity

5.87 G/L

Residual Sugar

2.62 G/L

pH

3.6

DESCRIPTION

The Pascual Toso Alta Syrah has a deep, bright red color, with violet hues. It is characterized by spicy aromas, plenty of vanilla and coco in the nose. There are sweet tannins with a strong presence of spices, on the palate. It is a very elegant and complex wine.

WINEMAKER NOTES

100% ESTATE GROWN FRUIT

Harvest takes place only after having achieved the full maturation, when the grapes are at optimal ripeness. Fermentation takes place at low temperatures with selected yeast, and then aged in new American oak barrels for fourteen months. To maximize the grapes' expression, the wine is softly filtered before bottling. Once it is bottled, it remains in temperature controlled conditions for another six months prior to release.

SERVING HINTS

Best served at 59 to 61 F° temperature and enjoy with red meat, pasta dishes or mature cheeses.



Super Premium Icon Wines

Pascual Toso



VINEYARD LOCATION <i>Barrancas, Maipú, Mendoza</i>	CONDUCTION SYSTEM <i>Espalier</i>	SOIL <i>Frank and stony</i>
IRRIGATION <i>Drip irrigation system</i>	HARVEST <i>Hand harvest</i>	



WINE DATA

Producer

Pascual Toso

Region

Maipú, Mendoza

Country

Argentina

Wine Composition

75% Cabernet

Sauvignon

25% Malbec

Alcohol

13.8%

Total Acidity

5.62 G/L

Residual Sugar

2.70 G/L

pH

3.70

DESCRIPTION

A wine of notable pedigree, Pedregal has its origin in a single vineyard in the highly regarded Barrancas sub-region of Mendoza. It features extremely stony soil – a unique terroir that bestows on the wines a greater concentration of fruit. The result is this deep, dark blend of Malbec and Cabernet. It is a premium wine of great distinction, with exceptional aging potential.

WINEMAKER NOTES

100% ESTATE GROWN FRUIT

Hand-harvested in small baskets then selected and lots of grapes are used for this wine. Cold maceration takes place before fermentation for 72 hours. The winemaking process is carried out in stainless steel tanks and undergoes 25 days of maceration. The wine is then aged for eighteen months in new oak barrels of different origins. The Cabernet Sauvignon is aged in American Oak Barrels, and the Malbec is aged in French Oak Barrels. Looking for its maximum expression, the wine is bottled with a soft filtration. It sees a further one-year aging in bottle prior to its release.

SERVING HINTS

Excellent to pair with pasta, lamb, venison, steak and other red meats and dishes with any hearty red sauces.

Super Premium Icon Wines

Pascual Toso



VINEYARD LOCATION <i>Barrancas, Maipú, Mendoza</i>	CONDUCTION SYSTEM <i>Espalier</i>	SOIL <i>Frank and stony</i>
IRRIGATION <i>Drip irrigation system</i>	HARVEST <i>Hand harvest</i>	

WINE DATA

Producer

Pascual Toso

Region

Maipú, Mendoza

Country

Argentina

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 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, lamb, venison, steak and other red meats and dishes with any creamy white sauces.

Wine Composition

64% Malbec

36% Cabernet

Sauvignon

Alcohol

14.5%

Total Acidity

5.32 G/L

Residual Sugar

2.30 G/L

pH

3.8





WINE DATA

Producer

Pascual Toso

Region

Maipú, Mendoza

Country

Argentina

Wine Composition

100% Chardonnay

Alcohol %:

11.5%

Total Acidity

4.66 G/L

Residual Sugar

8.05 G/L

pH:

3.62

DESCRIPTION

This sparkling wine is bright and clear with a touch of pale yellow. The aroma displays a bouquet of perfectly balanced yeasts with the Chardonnay used for this basic wine. Over time, this evolves and gains complexity in the bottle. The aroma is complemented by the flavor and has a gentle, soft, fresh taste which makes it enjoyable to drink.

WINEMAKER NOTES

100% ESTATE GROWN FRUIT

The base wine is blended with selected French yeasts, in big stainless steel containers. Optimum development of its bouquet is achieved after three months, under strict control, at low temperature and adequate pressure. Prior to bottling, the wine is filtered and this process allows the wine to have its bright finish. It will take at least three months in bottle to obtain its characteristic flavors.

SERVING HINTS

Best served chilled as an aperitif, or accompanying any celebration!

Pascual Teso



Thanks!