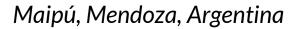
## PASCUAL TOSO ALTA SYRAH 2022

Pascual J





**TASTING NOTES:** 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.

**VITICULTURE:** 100% estate-grown fruit from 60-year-old vines. Harvest takes place only after having achieved the full maturation, when the grapes are at optimal ripeness.

**VINIFICATION:** Fermentation takes place at low temperatures with selected yeast, and then aged in new American oak barrels for eighteen 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.

**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 Maipú 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	ALCOHOL: 14.5%
REGION: Maipú, Mendoza, Argentina	TOTAL ACIDITY: 6 G/L
GRAPE(S): 100% Syrah	<b>RESIDUAL SUGAR:</b> 2.5 G/L
SKU: TSASY226	<b>pH:</b> 3.6

