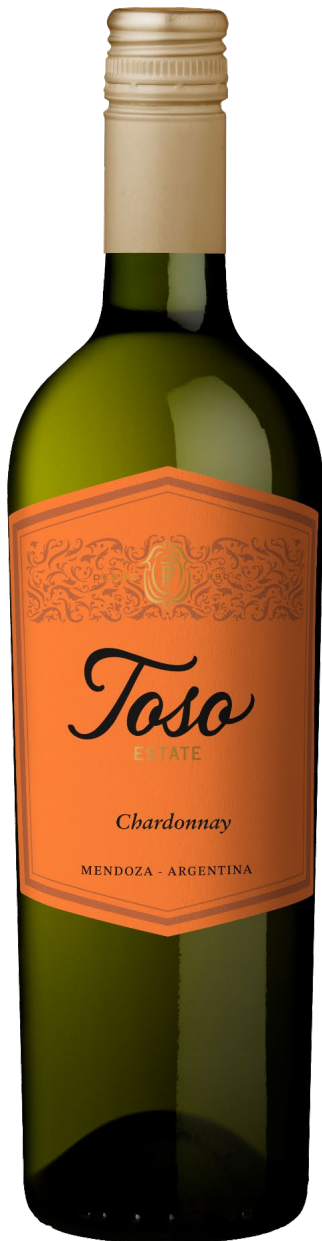


PASCUAL TOSO ESTATE CHARDONNAY 2023

Maipú, Mendoza, Argentina

Pascual Toso



TASTING NOTES: 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.

VITICULTURE: 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.

VINIFICATION: 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. 30% of this wine is aged in American oak barrels for three 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.

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 Maipu 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

REGION: Maipú, Mendoza, Argentina

GRAPE(S): 100% Chardonnay

ALCOHOL: 12.5%

TOTAL ACIDITY: 7.9 G/L

RESIDUAL SUGAR: 1.4 G/L

pH: 3.2