

PASCUAL TOSO RESERVA MALBEC 2022

Maipú, Mendoza, Argentina

Pascual Toso



TASTING NOTES: This dark red Reserva Malbec is firm around the edges and redolent with fruit. Ripe red plum and raspberries are the first aromas to reach the nose, tempered by sweet, round, consistent tannins on the palate.

VITICULTURE: 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.

VINIFICATION: 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.

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% Malbec

SKU: TSRMB227N

ALCOHOL: 14%

TOTAL ACIDITY: 5.32 G/L

RESIDUAL SUGAR: 2.5 G/L

pH: 5.32