

PASCUAL TOSO ESTATE CHARDONNAY 2025

Maipú, Mendoza, Argentina



WINERY & VINEYARDS
PASCUAL TOSO
— SINCE 1890 —



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

VITICULTURE: The grapes for this Chardonnay come from Estate vineyards located in one of the best wine-growing areas in Mendoza from 25–30-year-old vines, with alluvial, stony soil. Hand-harvesting takes place only after the grapes have achieved optimal ripeness.

VINIFICATION: The harvested clusters are received at dawn and pressed. A prior deburring is carried out with pectolytic enzymes. It is fermented in stainless steel tanks with selected yeasts. Slowly and gently at a temperature between 16-18C degrees. Without malolactic fermentation. 30% is preserved in French oak barrels for 2nd and 3rd use and 70% in stainless steel tanks for 3 months.

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%

TOTAL ACIDITY: 6.45 G/L

RESIDUAL SUGAR: 1.5 G/L

pH: 3.32