

PASCUAL TOSO RESERVA CABERNET SAUVIGNON 2023

Maipú, Mendoza, Argentina



TASTING NOTES: Deep dark red in color. Aromas of cassis and blackcurrant are layered with notes of smoke and leather. Concentrated and intense on the palate, showing chocolate, spice, and tart plum. Firm tannins provide structure, leading to a long, complex finish.

VITICULTURE: The vineyards are situated at 720 meters above sea level and are planted with vines averaging 30–35 years of age, at a density of 3,000 vines per hectare with yields of approximately 100 quintals per hectare. Soils are of alluvial origin along the Mendoza River, composed of rounded stones at varying depths with a 30 cm layer of clay-loam topsoil, offering moderate fertility and excellent drainage. Drip irrigation is used to support vine balance. The region's temperate continental climate—defined by dry winters, low annual rainfall (150–180 mm), and significant diurnal temperature variation—promotes both concentration and freshness in the fruit. Harvest is conducted manually during the third and fourth weeks of March.

VINIFICATION: The wine undergoes a 36-hour cold maceration at temperatures below 10°C, followed by fermentation with selected yeasts over approximately three weeks at 20–25°C. After fermentation, the wine is separated from the solids and completes malolactic fermentation. It is then aged for 12 months in a combination of French (50%) and American (50%) oak barrels, followed by an additional 4 months of bottle aging. Total production is 110,000 bottles.

FAMILY: Founded in 1890, Pascual Toso is one of Argentina's oldest wineries, based in Maipú, Mendoza. The estate spans over 1,000 acres in Las Barrancas, an elevated site (2,500 ft) with stony, alluvial soils that deliver structure and concentration.

Winemaking is led in collaboration with Paul Hobbs, bringing international expertise and precision, particularly to Cabernet Sauvignon and Malbec.

PRODUCER: Pascual Toso

REGION: Maipú, Mendoza

GRAPE(S): 100% Cabernet Sauvignon

ALCOHOL: 14%

TOTAL ACIDITY: 5.40 G/L

RESIDUAL SUGAR: 2.50 G/L

pH: 3.75