

MAGDALENA TOSO

ULTRA PREMIUM BLEND

MALBEC 73% - CABERNET SAUVIGNON 27%

GRAPE VARIETY

BARRANCAS, MAIPÚ - MENDOZA

VINEYARD LOCATION

2012

HARVEST

ESPALIER

CONDUCTION SYSTEM

DRIP

IRRIGATION SYSTEM

STONY

SOIL

50 QUINTAL/HA

YIELD PER HECTARE

BY HAND

HARVEST



Vinification

To obtain this wine we have selected the most concentrated grapes, looking for the best varietals expression. We have a chosen cluster by cluster, and grain by grain. The wine is fermented for 10 days and macerated for 15 days, post fermentation.

Ageing

18 months in French Oak Barrel (first use)

Fining & Filtration

Looking for its maximum expression, wine is bottled with a soft filtration. It remains one more year in bottle before release.

Alcohol

14.10%

Acidity Level

5.35 g/l

Sugar Level

2.53 g/l

Ph

3.7

Winemaker's comments

The wine has a complete harmony between color, aroma, flavor and after taste. Paul Hobbs's best 32 Oak Barrels selection of Malbec; characterized by an intense red with notes of violets and plums, and sweet tannins. Malbec is combined with a touch of the best Cabernet Sauvignon in order to give more consistency.

Ripe, juicy raspberry fruit. Lovely boysenberry and plenty of vanilla, spice and chocolate shadings too. Fairly round and inviting. Elegant Style. Enjoy it with pasta, red and white meats in light cream sauces.

Serving temperature: 15°C to 17°C

DISTINCTIVE WINES FROM BARRANCAS, MENDOZA

WWW.TOSOWINES.COM.AR

Pascual Toso