

# SELECTED VINES

## CABERNET SAUVIGNON



### CABERNET SAUVIGNON 100%

GRAPE VARIETY

BARRANCAS, MAIPÚ - MENDOZA

VINEYARD LOCATION

2013

HARVEST

ESPALIER

CONDUCTION SYSTEM

DRIP

IRRIGATION SYSTEM

FRANK & STONY

SOIL

60 QUINTAL/HA

YIELD PER HECTARE

BY HAND

HARVEST

### Vinification

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. Cold maceration takes place before fermentation for 48 hours. The winemaking process is carried out in stainless steel tanks and macerated for 15 to 20 days.

### Ageing

After malolactic fermentation, the wine is aged for 12 months in new oak barrels: 20 % French and 80% American. The wine is aged for 6 months in bottle before release.

### Alcohol

14.50%

### Acidity Level

5.86 g/l

### Sugar Level

3.09 g/l

### Ph

3.7

### Winemaker's comments

Elegant style, with lovely boysenberry and raspeberry fruit. Plenty of vanilla, spice and chocolate shadings too. Lengthy, focused finish. Elegant and complex wine. Very sweet, but consistent tannins.

Enjoy it with pasta, red meats, lamb, italian pasta or French cheese.

*Serving temperature: 15°C to 17°C*

DISTINCTIVE WINES FROM BARRANCAS, MENDOZA

WWW.TOSOWINES.COM.AR

*Pascual Toso*

# SELECTED VINES

## MALBEC



### MALBEC 100%

GRAPE VARIETY

BARRANCAS, MAIPÚ - MENDOZA

VINEYARD LOCATION

2013

HARVEST

ESPALIER

CONDUCTION SYSTEM

DRIP

IRRIGATION SYSTEM

FRANK & STONY

SOIL

60 QUINTAL/HA

YIELD PER HECTARE

BY HAND

HARVEST

### Vinification

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. Cold maceration takes place before fermentation for 48 hours. The winemaking process is carried out in stainless steel tanks and macerated for 15 to 20 days.

### Ageing

After malolactic fermentation, the wine is aged for 12 months in new oak barrels: 20 % French and 80% American. The wine is aged for 6 months in bottle before release.

### Alcohol

14.50%

### Acidity Level

5.86 g/l

### Sugar Level

3.09 g/l

### Ph

3.7

### Winemaker's comments

Fairly round and inviting. Slightly firm around the edges and plenty of fruit. Very sweet, but consistent tannins. Enjoy it with pasta, red meats, or fermented cheese.

*Serving temperature: 15°C to 17°C*

DISTINCTIVE WINES FROM BARRANCAS, MENDOZA

WWW.TOSOWINES.COM.AR

*Pascual Toso*