



## Pascual Toso, Estate Chardonnay

### The Facts

|                                   |                  |
|-----------------------------------|------------------|
| <b>Producer</b>                   | Pascual Toso     |
| <b>Winemaker</b>                  | 100% Chardonnay  |
| <b>Varietal(s)</b>                | 100% Chardonnay  |
| <b>Country / Region</b>           | Argentina, Maipu |
| <b>Vintage</b>                    | 2022             |
| <b>ABV</b>                        | 12.5%            |
| <b>Residual Sugar</b>             | 2.3g/l           |
| <b>Case Size</b>                  | 6 x 75cl         |
| <b>Oak Treatment</b>              | Lightly Naked    |
| <b>Other Varietals Available?</b> | Yes              |

### Product Information

When in the mid 1880s Pascual Toso set out towards Argentina from its home town, Canale D'Alba, in Piemonte, Italy, he could not have imagined that he would become the founder of a winery, which is today one of the oldest and most prestigious wineries in Argentina. Since the winery was founded in 1890, Bodegas y Viñedos Pascual Toso has become one of the most exciting and promising Argentine wineries and remains faithful to its principles: Tradition, Authenticity and Innovation. In 2001, the Bodega hired renowned winemaking consultant Paul Hobbs for a new high quality wine project working closely with chief winemaker Rolando Luppino on the development of premium and super-premium wines.

### Tasting Notes

Ripe, green apple, pineapple and mango fruit aromas. Fresh, racy acidity. Judicious toast and a nice, lengthy finish. Lightly oaked.

### Food Match

It goes well with seafood, poultry in delicate sauces, and risotto

### Wine Style

White

### Wine Suitability

|                   |           |
|-------------------|-----------|
| <b>Vegetarian</b> | Yes       |
| <b>Vegan</b>      | Yes       |
| <b>Allergens</b>  | Sulphites |