

B O D E G A

# TORO

## CENTENARIO



In 1890, Swiss-Italian immigrants Bautista Gargantini and Juan Giol rented a small winery in Maipú. Their vision was wine made for and by people who worked for a living: “los laburantes”. It took them several years to discover their ideal blend, a wine they named Cabeza de Toro.

By 1910, international sales of Toro had already grown to 43 million liters per year. The brand continues to enjoy high consumer demand to this day. Toro is the second top-selling wine brand in the world, and by far the most popular wine of Argentina with 20% market share.

## ROSE

**Varietals:** 60% Malbec, 40% Bonarda

**Appellation:** Central Valley, Mendoza, Argentina

### Winemaking:

Hand harvested grapes

Destemming and subsequent pressing

Fermentation at controlled temperatures

Blending and clarification

Filtration and bottling.

ALCOHOL	RESIDUAL SUGAR	TOTAL ACIDITY
12-13,5%	6-8 g/l	5,5 – 6,5 g/l

### Tasting Notes:

This wine exhibits a beautiful salmon-pink colour with red tones. The aromas are fresh and extremely fruity with a lovely floral expression. On the palate the wine is lively and accessible with some weight and a satisfying finish.