

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.

## CABERNET SAUVIGNON

**Varietals:** 100% Cabernet Sauvignon

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

**Winemaking:**

Hand harvested grapes

Reception at winery, destemming

Cold maceration

Fermentation with selected yeasts at controlled temperature in stainless steel tanks

Natural malolactic fermentation.

Cold stabilization and filtration before bottling

ALCOHOL	RESIDUAL SUGAR	TOTAL ACIDITY
12,5-14%	< 4 g/l	5,5 – 6,5 g/l

**Tasting Notes:**

Intense ruby-red colour in the glass. Aromas of pepper and red fruit on the nose with herbal nuances. In the mouth this wine's velvety entrance leads to a fruit-forward mid-palate of black cherry and raspberry, with round, juicy tannins. The finish is medium-long and well balanced.