

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 laborantes”. 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.

MALBEC

Varietals: 100% Malbec

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.

Aged six months in American oak before bottling

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

Tasting Notes:

This wine shows purple-red colour in the glass with violet hues. The aromas are reminiscent of red and black fruit such as plum, sour cherry and blackberry, followed by delicious vanilla notes from the oak. Sweet velvety tannins on the palate lead to a full and persistent finish.