

# TONEL 22

*Tradition is an incredibly significant word and, for Bodega Toneles, the number 22 is synonym of history. It reminds us of the year the first page of this book was written, 1922, the year of foundation of Toneles Winery.*

## CABERNET SAUVIGNON

### COMPOSITION:

100% Cabernet Sauvignon

### AREA:

“Primera zona”

(Luján de Cuyo and Maipú, Mendoza)  
100% Cabernet Sauvignon  
at the foothills of the Andes mountains  
(700 to 1000 m.a.s.l.).

MENDOZA



ARGENTINA



### HARVEST:

Manual harvest into plastic bins. Harvest is always done during the early morning to ensure that the grapes arrive at low temperatures to the winery. The clusters that do not complete the health and quality requirements are discarded in the vineyard.

### VINIFICATION:

Traditional elaboration method in concrete tanks. Pre-fermentation maceration tanks at 10 °C for 48 hours. Fermentation at 25 °C, using moderate methods of extraction, achieving a fresh and fruity wine of medium structure. 100% malolactic fermentation. 40% of the wine is matured for 6 months in used French oak barrels. The wine that is obtained is of medium structure, very fruity and complex owing to its maturation in barrels.

### TASTING:

Attractive and lively red color, fruity and spicy with hints of mint, typical of the variety, combined with notes of chocolate and vanilla. Unctuous, harmonious, with good structure and long finish.

### FOOD PAIRING:

Goes well with roasted or smoked meats, pizza, lasagna, and grilled vegetables.

### TEMP SERVICIO

16 °C – 18 °C (61 °F – 64 °F).