

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.

MALBEC

COMPOSITION:

100% Malbec

AREA:

“Primera zona”

(Luján de Cuyo and Maipú, Mendoza)

100% Malbec

at the foothills of the Andes mountains

(700 to 1000 m.a.s.l.).



HARVEST:

Manual harvest into plastic bins. Harvest is always done during the first hours of the 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 and American oak barrels. The wine that is obtained is of medium structure, very fruity and complex owing to its maturation in barrels.

TASTING:

odied red with aromas of violets, red plums, and pomegranate. Soft tannins and bright acidity. Easy to drink.

FOOD PAIRING:

BBQ, red meats, soft cheese and chocolates

SERVING TEMPERATURE:

16 °C – 18 °C (61 °F – 64 °F)