



BODEGA TORO CENTENARIO MALBEC

2022/\$9.99



DESCRIPTION

Mendoza is a large province (nearly the size of Illinois) that is home to 75% of Argentina's vineyards, and Malbec is the region's most celebrated grape. Of course, this wasn't always the case. Malbec's rise to international fame began in the early 2000s when the country's political and economic situation stabilized long enough for the wineries to begin investing in improvements once again. Since the 2005 vintage, several producers have garnered top scores for their Malbec wines. So, suffice it to say, Mendoza Malbec isn't just pleasant mid-week drinking wine, it's serious business.

The evolution of high-quality winemaking in Argentina truly began when agronomist Michel Aimé Pouquet brought vine cuttings to Mendoza from France. These included a unique clone of Malbec. The Malbec grape adapted effortlessly to the dry highland terroir of Mendoza, providing ample yields and a generous, flavor-intensive wine style.

While the wealthy set of Mendoza in the late 1800's focused on wheat and cattle, it was common people that cared about wine. By the end of the 19th century, they had come to love Malbec. This "peasant rebellion" eventually made Malbec Argentina's wine of choice. Malbec found its destiny in Argentina, now universally recognized as one of the world's great terroirs.

In 1890, Swiss-Italian immigrants Bautista Gargantini and Juan Giolrented 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.

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Toro Centenario is made of 100% Malbec grapes that were hand harvested, destemmed, and cold macerated before fermentation in stainless-steel tanks. It is bottled without oak aging.

Tasting Notes

Nose:

This wine exhibits a violet red color of great intensity, accompanied by fruity aromas with marked personality of cherries and plums.

Palate:

On the palate it has a friendly entry with good structure, round tannins, very balanced and long finish.

Pairing:

Malbec food pairings: grilled burgers, ribs, lasagna, sausages, and shepherd's pie. Pair with a grilled steak or other hearty meat dishes. Perfect for holiday entertaining.

Winery Website:

[Toro Centenario – Mendoza, Argentina \(bodegatorocentenario.com\)](http://bodegatorocentenario.com)

Mendoza G.I., Argentina

