

Loscano

HIGH ALTITUDE WINES

CABERNET SAUVIGNON, 4L 2011

The Loscano Cabernet Sauvignon proves Argentina can produce a cab that stands up to some of the best cabs in the world. Deep red in color and smoothly full-bodied with prominent tannins, this is a beautifully well-balanced wine from the higher elevations of Tupungato in the Uco Valley. This vintage benefitted from a year of balanced weather—ideal conditions for an extraordinary wine.

VINIFICATION »

- > Grapes were hand-picked and manually sorted
- > Grapes underwent 3 days of cold maceration
- > Fermented in small stainless steel tanks
- > Manual punchdown

TASTING NOTES »

A bold, distinguished wine in a dark red hue, Loscano Cabernet's enticing bouquet of blackberry and black pepper unfolds across the palate, lingering with a medium finish and a hint of spice, which pairs beautifully with red meats and flavorful sauces.

Sustainably and naturally produced and minimally processed in the high elevations of the Andes Mountains, Loscano Wines represent integration with nature and resilience in a homeland known for great wine.

AGING »

Loscano Cabernet Sauvignon was aged for 8 months in small, second-use French and American oak barrels and then filled in 4L packs directly at the winery.

ANALYTICAL DATA »

Alcohol: 14.5% > Residual Sugar: 2.46 G/L

Total Acidity: 5.93 G/L > pH: 3.69

Cases: 400 > 100% Cabernet Sauvignon



» This Loscano wine is available in a 4L refill insert for use with our exclusive wine-on-tap partner system, the Vinocopia Barrel. The packaging takes our sustainability commitment one step beyond the wine itself by reducing the carbon footprint by 60% over bottles. Enjoy this delicious estate wine on tap from the craftsmanship of the Vinocopia Barrel. Protected from heat, light and air, the wine stays fresh up to 60 days after tapping.