

# Loscano

## HIGH ALTITUDE WINES

### CHARDONNAY, 4L 2013

Loscano Chardonnay comes from the higher regions of Valle de Uco. In this higher altitude, the thermal amplitudes produce high levels of sugars and acidity during the longer growing season. Grown in the sandy and alluvial soils of Tupungato, where the gravel base provides excellent drainage. A warmer-than-normal year, 2013 saw an excellent Chardonnay vintage, producing thicker-skinned grapes and creating a wine with deeper color and bolder flavors in the mouth.

#### VINIFICATION »

- > Hand-picked and sorted grapes
- > 20% fermented in French and American oak
- > 80% fermented in 10,000-liter stainless steel tanks
- > Lees stirred for 30 days to enhance the body of the wine

#### TASTING NOTES »

Brilliant colors of pale lemons invite you to the delicate aromas reminiscent of apple blossoms. The perfect balance of acids blend on your palate with flavors of honeydew melons then open to luscious peaches and apricots. The smooth honey texture finishes quickly with a hint of apple.

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 »

Our Chardonnay sees only a 20% influence of oak for less than four months, then is blended back into the tank and then filled in 4L packs directly at the winery.

#### ANALYTICAL DATA » 🍷

Alcohol: 13.5% > Residual Sugar: 1.4 G/L

Total Acidity: 5.62 G/L > pH:3.5

Cases: 560 > 100% Chardonnay

» 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.

