Loscano

HIGH ALTITUDE WINES

Malbec, 4L
2011

Designed to be true to its varietal, Loscano Malbec exhibits the traditional soft tannins yet full body this wine is known for. Traditionally vinified but using some of the latest winemaking technologies, the Malbec comes from an elevation of 3,300 feet—Argentina's Primary Zone of Luján de Cuyo (DOC) where it is grown in sandy, loamy soil with deeper gravel layer for excellent drainage. 2011 saw ideally balanced weather conditions, making way for an exceptionally delicious vintage that showcases the best an Argentine Malbec can offer. Well-balanced and food friendly.

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.

Vinification »

> Hand-picked and sorted grapes
> Grapes underwent 3 days of cold maceration
> Small-batch production
> Grown on 12-year-old vines in Agrelo, Luján de Cuyo

Aging »

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

Tasting Notes »

A striking, slightly smoky wine with a deep burgundy hue, Loscano Malbec's fruity bouquet delights the senses and warms the palate with notes of blackberries, blueberries and lavender, lingers with a gentle tannin pull, and finishes with subtle flavors of toasted hazelnuts.

Analytical Data » 🍃

Alcohol: 14.0% › Residual Sugar: 2.68 G/L
Total Acidity: 5.40 G/L › pH: 3.57
Cases: 2500 › 100% Malbec

» 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.