

Loscano

HIGH ALTITUDE WINES

MERLOT, 4L 2011

Loscano Merlot presents a delicate wine with an intense fruit-spice aroma. Grown on high-altitude heritage vines, we selectively manage to produce a low yield of high-quality fruit. This Merlot is made in more of an old-world style, with qualities similar to a Super Tuscan or Bordeaux. Very food-friendly and versatile, this wine pairs beautifully with many more options than steak alone. Showing ripe plum or dark red berries up front, this is a medium-bodied wine with very elegant tannins.

VINIFICATION »

- › Grapes were hand-picked and destemmed
- › Grapes underwent 3 days of cold maceration
- › Fermented in small stainless steel tanks
- › Manual punch-down for optimal juice/skin interaction

TASTING NOTES »

A versatile, elegant wine with a lustrous garnet hue, Loscano Merlot envelops your senses with sweet aromas of chocolate and vanilla, evolves on the palate to include complex notes of leather, cinnamon and pepper, and finishes with moderate tannins and subtle oak.

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 Merlot was aged in small first-use French and American oak for 9 months and then filled in 4L packs directly at the winery.

ANALYTICAL DATA » 🍃

Alcohol: 14.5% › Residual Sugar: 2.89 G/L

Total Acidity: 6.15 G/L › pH: 3.62

Cases: 250 › 100% Merlot

» 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.

