

# Loscano

## HIGH ALTITUDE WINES

### TORRONTÉS, 4L 2013

Loscano Torrontés is produced from the Torrontés Riojano grape. Considered the best of the Torrontés sub-varietals, this crisp yet complex white wine comes from Cafayate, Salta, the premier region home to the world's best Torrontés. Grown at more than a mile above sea level, the elevation and reduced atmosphere produce extreme thermal amplitude swings and results in a wine exploding with flavor. Consistently dry conditions—lacking humidity or much rain—means there are virtually no diseases or pests to contend with. The vines thrive in the arid environment, nourished by pure water irrigated from the melting snow of the Andes. The

ancient genetic cross of Muscat of Alexandria and Criolla Chica, this is Argentina's only native varietal and is a food-styled wine with youthful acidity.

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 »

- › Grapes were hand-picked and sorted
- › Crushed, then cooled to enhance aromatic qualities
- › Wines were clarified, bottled and aged for 4 months

#### AGING »

After an extended maceration, the wine is aged up to three months on the lees, then filled in 4L packs directly at the winery.

#### TASTING NOTES »

A refreshing, fragrant wine with a golden straw hue, Loscano Torrontés' floral bouquet delights the senses with the aroma of pineapple, peach and orange blossom, evolves on the palate with notes of lychee, jasmine and a playful suggestion of spice, and lingers with a delicate finish.

#### ANALYTICAL DATA » 🍃

Alcohol: 14.3% › Residual Sugar: 2.26 G/L  
Total Acidity: 6.15 G/L › pH: 3.50  
Cases: 400 › 100% Torrontés



» 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.