

Loscano

HIGH ALTITUDE WINES

BEST OF ARGENTINA 2016

SAN FRANCISCO INT'L WINE COMPETITION

GRAND RESERVE CABERNET SAUVIGNON 2011

Loscano Grand Reserve Cabernet Sauvignon is a delightful expression of this varietal from Tupungato in the Uco Valley that reopens the equation on Argentina as a single-varietal leader in the world. A stunningly enhanced and elevated flavor profile is the result of grapes grown on old vines in upper elevations where thermal amplitudes work wonders on this classic. A deep ruby red and full complexity of flavor is the result of careful, personalized attention.

VINIFICATION »

- › Grapes were picked and destemmed by hand
- › Grapes underwent 5 days of cold maceration
- › Partly fermented in small stainless steel tanks with manual punchdown
- › Partly fermented in concrete eggs for gentle 24/7 integration

AGING »

Aged for 12 months in small, first- or second-use French and American oak barrels, then bottle-aged an additional 12 months.

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.

TASTING NOTES »

An aromatic, complex wine with a fragrant bouquet of fresh berries and cassis, evolves on the palate to include notes of chocolate, black pepper and caramel. Integrated tannins support the finish with hints of fruit and vanilla.

ANALYTICAL DATA »

Alcohol: 14.0%	Residual Sugar: 2.43 G/L
pH: 3.64	Total Acidity: 5.67 G/L
Cases: 300	100% Cabernet Sauvignon

