

Loscano

HIGH ALTITUDE WINES

BEST OF ARGENTINA 2016

SAN FRANCISCO INT'L WINE COMPETITION

GRAND RESERVE MALBEC 2013

Loscano Grand Reserve Malbec steps up the elegance and specialness of the Argentine King of red wine. Grown in Agrelo, the premier sub-region of Argentina's first DOC, Luján de Cuyo, this wine represents the best of the best in Malbec. The grapes are grown on older vines up to 70 years old and managed throughout the growing season to 3.1 tons per acre. Vineyard workers tend the canopy and water to stress the grapes for a highly concentrated flavor. With its fruity bouquet

and sophisticated structure, it is a multidimensional, full-bodied wine unparalleled in flavor and drinkability.

Sustainably, 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 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

TASTING NOTES »

A rich and fragrant wine with a deep purple hue, Grand Reserve Malbec envelops the senses with an exquisite bouquet of sweet and spicy plum, blossoms in the glass to reveal notes of tea leaves and cassis, lingers on the palate with a moderate tannin pull, and finishes with understated-yet-resonant oak.

AGING »

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

ANALYTICAL DATA »

Alcohol: 14.6%	Residual Sugar: 3.10 G/L
pH: 3.64	Total Acidity: 5.65 G/L
Cases: 500	100% Malbec

