

Loscano

HIGH ALTITUDE WINES

BEST OF ARGENTINA 2016

SAN FRANCISCO INT'L WINE COMPETITION

PRIVATE RESERVE CAPRICCIO 2012

As an homage to classic Bordeaux wines, Loscano's Private Reserve Capriccio is a blend of our estate-grown Malbec, Merlot and Cabernet Sauvignon. With expressive aromas of sweet and spice and a pleasant red fruit palate, this wine is sure to impress. Our grapes are grown on high-altitude heritage vines, selectively managed to produce a low yield of high-quality fruit. The varieties benefit from robust, loamy soil and arid-clean air, and are nurtured by the pure water from the

Andes mountains. 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 are picked by hand and destemmed
- > 3 days of cold maceration
- > Fermented in small stainless steel tanks

AGING »

Varietals were aged separately for 10 months in second-use French and American oak. Blended together then bottle aged 6 months.

TASTING NOTES »

A complex, well-balanced wine in a deep red color, it delights the senses with fresh herbal aromas of tea leaves and snuff, excites the palate with notes of spice and plum jam, lingers with a gentle tannin pull, and finishes with hints of oak.

ANALYTICAL DATA »

Alcohol: 14.2%	Residual Sugar: 2.75 G/L
pH: 3.60	Total Acidity: 5.25 G/L

VARIETAL BLEND »

60% Malbec, 25% Merlot, 15% Cabernet Sauvignon

