

Loscano

HIGH ALTITUDE WINES

BEST OF ARGENTINA 2016

SAN FRANCISCO INT'L WINE COMPETITION

PRIVATE RESERVE MERLOT 2012

Loscano Private Reserve 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

AGING »

Private Reserve Merlot was aged in small, first-use French and American oak for 9 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 »

A versatile, elegant wine with a lustrous garnet hue, Private Reserve 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.

ANALYTICAL DATA »

Alcohol: 14.5%	Residual Sugar: 3.23 G/L
pH: 3.61	Total Acidity: 5.73 G/L
Cases: 450	

