

Loscano

HIGH ALTITUDE WINES

BEST OF ARGENTINA 2016

SAN FRANCISCO INT'L WINE COMPETITION

PRIVATE RESERVE CABERNET SAUVIGNON 2011

The Loscano Private Reserve Cabernet Sauvignon proves Argentina can produce a cab that stands up to some of the best cabs in the world. Deep red in color and smoothly full-bodied with prominent tannins, this is a beautifully well-balanced wine from the higher elevations of Tupungato in the Uco Valley. This vintage benefitted from a year of balanced weather—ideal conditions for an extraordinary wine.

VINIFICATION »

- › Grapes were hand-picked and manually sorted
- › Grapes underwent 3 days of cold maceration
- › Fermented in small stainless steel tanks
- › Manual punchdown

AGING »

Loscano Private Reserve Cabernet Sauvignon was aged for 8 months in small, second-use French and American oak barrels and then bottle-aged an additional 6 months.

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.

TASTING NOTES »

A bold, distinguished wine in a dark red hue, Private Reserve Cabernet Sauvignon's enticing bouquet of blackberry and black pepper unfolds across the palate, lingering with a medium finish and a hint of spice, which pairs beautifully with red meats and flavorful sauces.

ANALYTICAL DATA »

Alcohol: 14.5%

Residual Sugar: 2.46 G/L

pH: 3.69

Total Acidity: 5.93 G/L

Cases: 800

100% Cabernet Sauvignon

