

Loscano

HIGH ALTITUDE WINES

BEST OF ARGENTINA 2016

SAN FRANCISCO INT'L WINE COMPETITION

PRIVATE RESERVE MALBEC 2014

Designed to be true to its varietal, Loscano Private Reserve Malbec exhibits the traditional soft tannins yet full body this wine is known for. Traditionally vinified but using some of the latest winemaking technologies, the Private Reserve Malbec comes from an elevation of 3,300 feet—Argentina's Primary Zone of Luján de Cuyo (DOC) where it is grown in sandy, loamy soil with deeper gravel layer for excellent drainage. 2011 saw ideally balanced weather conditions, making way for an exceptionally delicious vintage that showcases the best

an Argentine Malbec can offer. Well-balanced and food friendly.

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.

VINIFICATION »

- › Hand-picked and sorted grapes
- › Grapes underwent 3 days of cold maceration
- › Small-batch production
- › Grown on 12-year-old vines in Agrelo, Luján de Cuyo

TASTING NOTES »

A striking, slightly smoky wine with a deep burgundy hue, Private Reserve Malbec's fruity bouquet delights the senses and warms the palate with notes of blackberries, blueberries and lavender, lingers with a gentle tannin pull, and finishes with subtle flavors of toasted hazelnuts.

AGING »

Loscano Private Reserve Malbec was aged for 9 months in small, second-use French and American oak barrels and then bottle-aged an additional 6 months.

ANALYTICAL DATA »

Alcohol: 13.9%	Residual Sugar: 2.45 G/L
pH: 3.61	Total Acidity: 5.65 G/L
Cases: 7,800	100% Malbec



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