

Loscano

HIGH ALTITUDE WINES

BEST OF ARGENTINA 2016

SAN FRANCISCO INT'L WINE COMPETITION

PRIVATE RESERVE TORRONTÉS 2014

Loscano Private Reserve Torrontés is produced from the Torrontés Riojano grape. Considered the best of the Torrontés sub-varietals, this crisp yet complex white wine comes from Cafayate, Salta, the premier region home to the world's best Torrontés. Grown at more than a mile above sea level, the elevation and reduced atmosphere produce extreme thermal amplitude swings and results in a wine exploding with flavor. Consistently dry conditions—lacking humidity or much rain—means there are virtually no diseases or pests to contend with. The vines thrive in the arid environment, nourished by pure water irrigated from the melting snow of the Andes. Loscano Torrontés is put back on the

lees during aging, increasing the aromas and integrating the flavors for complexity and balance. The ancient genetic cross of Muscat of Alexandria and Criolla Chica, this is Argentina's only native varietal and is a food-styled wine with youthful acidity.

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 »

- > Grapes were hand-picked and sorted
- > Crushed, then cooled to enhance aromatic qualities
- > Wines were clarified, bottled and aged for 4 months

AGING »

After an extended maceration, the wine is aged up to three months on the lees, then bottle-aged to mellow.

TASTING NOTES »

A refreshing, fragrant wine with a golden straw hue, Private Reserve Torrontés' floral bouquet delights the senses with the aroma of pineapple, peach and orange blossom, evolves on the palate with notes of lychee, jasmine and a playful suggestion of spice, and lingers with a delicate finish.

ANALYTICAL DATA »

Alcohol: 13.9%	Residual Sugar: 2.26 G/L
pH: 3.43	Total Acidity: 5.75 G/L
Cases: 1,000	100% Torrontés

