



QUARA ESTATE BOTTLED MALBEC 2018

REGION: Salta, Argentina

APPELLATION: Cafayate Valley

YIELD (HI/Ha): 100 hl/ha

VARIETY: 100% Malbec

WINEMAKER: Mariana Paez & José Luis Mounier

VINEYARD

Boasting impressive altitudes that range between 1,600 m and 2,000m above sea level, the Calchaquí Valleys constitute one of the highest terroirs in the world. The dry, sunny climate is responsible for the grapes' impressive flavour. The broad temperature ranges in the area are also key to the production of high-quality wines that convey the Valleys' unique personality through their colour, aromas and flavours.

VITICULTURE

The vines receive minimum irrigation; just enough to ensure the grapes are concentrated and flavourful.

Soil composition: Sandy and stony.

Vines 14 years old, planted with trellis training system.

WINEMAKING

Cold maceration for 48 hours at 5°C, and then fermentation with selected yeasts at a controlled-temperature between 24° and 26°C, for 10 days. During this process, two daily remontages and one delestage took place in order to have an even colour and structure. Total maceration for 3 weeks with a period of malolactic fermentation.

TASTING NOTES

Red cherries, blackcurrants and herbal aromas, soft tannins and subtle acidity support the well-rounded flavours of plums, mulberries and cherries.

www.fincaquara.com



CLOSURE: Screw Cap

ORGANIC: No

BIODYNAMIC: No

VEGETARIAN: Yes

VEGAN: No (egg white fining)