



## QUARA ESTATE BOTTLED TANNAT 2019

**REGION:** Salta, Argentina

**APPELLATION:** Cafayate Valley

**YIELD (HI/Ha):** 100 hl/ha

**BLEND:** 100% Tannat

**WINEMAKER:** Mariana Paez & José Luis Mounier

### VINEYARD

Boasting impressive altitudes that range between 1,600 m and 2,000 m 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 are 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°C and 26°C, for 10 days. During this process, two daily remontages and one delestage take place in order to achieve good colour extraction and structure.

### TASTING NOTES

The nose displays notes of black fruits, spices and a touch of eucalyptus. The palate is firm and full bodied as one would expect but with plenty of fruit, earth spices and refreshing acidity.

[www.fincaquara.com](http://www.fincaquara.com)



**CLOSURE:** Screw cap

**ORGANIC:** No

**BIODYNAMIC:** No

**VEGETARIAN:** Yes

**VEGAN:** No (egg white fining)