



QUARA ESTATE BOTTLED TORRONTÉS 2020

REGION: Salta, Argentina

APPELLATION: Cafayate Valley

YIELD (Hl/Ha): 100 hl/ha

Variety: 100% Torrontés

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. Soil composition: Sandy and stony. 60 to 80 year old vines, planted with the trellis training system.

WINEMAKING

Hand picked and transported in small containers. The grapes were pressed and cooled with SO₂ to stop oxidation. Cooled for 48 hours at 5°C and then fined. Alcoholic fermentation with selected yeasts at (15°C), for 30 days.

TASTING NOTES

Classic notes of nectarine, rose petal and honey blossom are all present on the alluring nose. The palate has some texture and honeyed feeling with flavours of orange fruit, warm peach and summer flowers. A finely balanced and precise acidity keeps the wine fresh and lively.

www.fincaquara.com



CLOSURE: Screwcap

ORGANIC: No

BIODYNAMIC: No

VEGETARIAN: Yes

VEGAN: Yes