



## QUARA ESTATE BOTTLED VIOGNIER 2019

**REGION:** Salta, Argentina

**APPELLATION:** Cafayate Valley

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

**BLEND:** 85% Viognier & 15% Chardonnay

**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 aged 60 to 80 years, planted with trellis training system.

### WINEMAKING

After hand picking and transportation in small containers the most is pressed and cooled with SO<sub>2</sub> added to combat oxidation. After 48 hours at 5°C, the fining is performed and the alcoholic fermentation starts with selected yeasts. Cold fermentation to retain maximum fruit character.

### TASTING NOTES

Ripe peachy character with refreshing acidity and a gentle rounded mouth feel as a result of the addition of a small percentage of Chardonnay.

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



**CLOSURE:** Screw cap

**ORGANIC:** No

**BIODYNAMIC:** No

**VEGETARIAN:** Yes

**VEGAN:** Yes