



QUARA SINGLE VINEYARD TORRONTÉS 2018

REGION: Salta, Argentina

APPELLATION: Cafayate Valley

YIELD (Hl/Ha): 100 hl/ha

BLEND: 100% Torrontés

WINEMAKER: José Luis Mounier

VINEYARD

49 acres that were planted in 1956, grown on pergola.

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: sandy and stony near the mountain.

Hand harvested grapes.

WINEMAKING

Fermentation in new French oak barrels, using selected yeasts at controlled temperatures for 40 days. Aging: 8 months in contact with fine lees for stronger colour, body, structure and a longer life.

TASTING NOTES

Bright, pale yellow with greenish hues.

Aromatic, showing white floral notes and hints of white peach and exotic fruit. In the mouth this Torrontés is delicate yet complex and intense, with a smooth textural mouthfeel and a subtle hint of vanilla, provided by the ageing in French oak barrels.

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CLOSURE: Cork

ORGANIC: No

BIODYNAMIC: No

VEGETARIAN: Yes

VEGAN: Yes