



QUARA SPECIAL SELECTION MALBEC 2018

REGION: Salta, Argentina

APPELLATION: Cafayate Valley

YIELD (HI/Ha): 80 hl/ha

BLEND: 100% Malbec

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 are concentrated the grapes and flavourful.

Soil composition: Sandy and stony

Vines over 50 years old, planted with trellis training system.

WINEMAKING

After hand picking the fruit undergoes a cold maceration for 3 to 4 days. Fermentation with selected yeasts at controlled temperatures between 24° and 26°C with twice daily remontages and one delestage. Total maceration is for 3 weeks and includes 100% malolactic fermentation. Then this malbec is aged in oak barrels (50% French, 50% American) for 8 months at a controlled temperature between 15° and 18°C.

TASTING NOTES

Intense red colour with purple reflections. In the nose, fruity aromas, with subtle notes of plum, black pepper and spices. Good structure in the palate, full bodied and round tannins. This malbec is balanced and elegant.

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CLOSURE: Cork

ORGANIC: No

BIODYNAMIC: No

VEGETARIAN: Yes

VEGAN: No (egg white fining)