



## Technical Information

Country	Argentina
Region	Cafayate Valley, Salta
Altitude	1,800 m.a.s.l.
Blend	100% Malbec
Winemaker	José Luis Mounier
Body	Full
Oak	15% of wine with French Staves
Residual Sugar	2.0 g/l
Closure	Screw cap
Vegan	Yes
Vegetarian	Yes
Organic	No
Biodynamic	No
Allergens	Sulphites

## **FINCA QUARA**

# Quara Estate Malbec

## Region

One of Salta's most renowned wine regions, Cafayate sits at the southern end of Salta province. At up to 2,000 m.a.s.l. altitude defines its terroir. Wide diurnal temperature variation, desert climate and dry soils combine to produce small crops of healthy concentrated fruit from stressed vines. With only 2,400 hectares under vine, the region is famous for its crisp, floral Torrontes but also produces rich, structured Malbec and Cabernet Sauvignon.

#### Producer

The Quara wines are currently produced by the fifth generation of the Lavaque family. Arriving in Argentina from Lebanon in the late 19th century, José Fortunato Lavaque was drawn to the singular landscape of the Calchaqui Valleys. Settling in the prosperous Salta town of Cafayate, he began producing wine in one of the highest terroirs in the world. Today the winery boasts 840 acres at altitudes between 1,600 and 2,000 m.a.s.l. The dry, sunny climate and broad temperature ranges in the vineyards produce high quality wines that are impressively full of flavour, colour and aroma - a true representation of the Valleys' unique personality.

### Viticulture

VSP Training. Mechanical & manual harvest.

#### Vinification

Cold maceration for 48 hours at  $5^{\circ}$ C, and then fermentation with selected yeasts at a controlled temperature between  $24^{\circ}$  and  $26^{\circ}$ C, for 10 days. During this process, two daily remontages and one delestage took place in order to have an even colour and structure. Total maceration for 3 weeks with a period of malolactic fermentation.

## **Tasting Note**

Red cherries, blackcurrants and herbal aromas with soft tannins and subtle acidity that support the well-rounded flavours of plums, mulberries and cherries.

## **Food Matching**

The soft tannins, fresh acidity and herb notes will work well with thyme and rosemary crusted roast lamb.