



Technical Information

| Country | Argentina |
|----------------|------------------------|
| Region | Cafayate Valley, Salta |
| Altitude | 1,800 m.a.s.l. |
| Blend | 100% Torrontes |
| Winemaker | José Luis Mounier |
| Body | Medium |
| Oak | Unoaked |
| Residual Sugar | 2.0 g/l |
| Closure | Screw cap |
| Vegan | No |
| Vegetarian | Yes |
| Organic | No |
| Biodynamic | No |
| Allergens | Sulphites |

FINCA QUARA

Quara Estate Torrontes

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

Pergola training. Manual Harvesting.

Vinification

After hand picking and transportation in small containers, the must is pressed and cooled with SO_2 added to combat oxidation. After 48 hours at 5°C, the fining is performed and the alcoholic fermentation will start with selected yeasts at a raised temperature (15°C), for 30 days.

Tasting Note

Classic notes of nectarine, rose petal and honey blossom are all present on the alluring nose; the palate is honeyed and textural with flavours of orange, warm peach and a lifted perfume of summer flowers. A finely balanced and precise acidity keeps the wine fresh and lively.

Food Matching

Torrontes is a perfect match for more aromatic and slightly spicy foods. Pair with a Thai Green Curry or mildly spiced Mexican dishes.