



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	8 months in 50% French oak & 50% American oak
Residual Sugar	3.18 g/l
Closure	Cork
Vegan	No
Vegetarian	Yes
Organic	No
Biodynamic	No
Allergens	Sulphites

FINCA QUARA

Quara Reserve Malbec

Region

One of Salta's most renowned wine regions, Cafayate sits at the southern end of Salta province. At 1,700 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

Vines over 50 years, planted with the trellis training system. Sandy and stony soil near the mountains using drip irrigation at altitudes between 1,600 to 2,000 m.a.s.l. The characteristics of the terroir with wide temperature range (18°C), open skies, sunny days and low rainfall, assured a high sugar content, the staggered ripening of the grape, and a great expression of the varieties.

Vinification

After hand-picking the fruit undergoes a cold maceration for 3 to 4 days. Fermentation with selected yeasts at controlled temperatures between 24°C 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 rested in oak barrels (50% French, 50% American) for 8 months at a controlled temperature between 15°C and 18°C.

Tasting Note

A nose of damson, liquorice and sweet spices leads to a complex palate with firm yet structured tannins adding weight and texture to this well-rounded wine; black pepper, plums and toasty oak flavours can all be found here.

Food Matching

Serve with a slow cooked lamb shoulder.