

# FINCA QUARA

## ESTATE MALBEC



Quara are produced by Felix Lavaque who boast a 140 year history and 5 generations of winemaking expertise.

They were the first to plant noble vines in Cafayate, Salta where high levels of UV light, cool nights and warm days produce perfect growing conditions for expressive fruit development.

**Blend:** 100% Malbec  
**Location:** Cafayate Valley, Salta  
**Country:** Argentina  
**Vintage:** 2019  
**Alcohol:** 13.5% ABV

**Viticulture:** VSP

**Vinification:** Cold maceration for 48 hours at 5°C, and then fermentation with selected yeasts at a controlled-temperature between 24° and 26°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, soft tannins and subtle acidity support the well-rounded flavours of plums, mulberries and cherries.

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

<b>Altitude:</b>	1800 MASL	<b>Organic:</b>	No
<b>RS:</b>	2 (g/l)	<b>Biodynamic:</b>	No
<b>Closure:</b>	Screwcap	<b>Vegetarian:</b>	Yes
<b>Oak:</b>	15% French Oak Staves	<b>Vegan:</b>	No
<b>Awards:</b>	2018 – 4 stars Harpers Wine Stars		

