

# FINCA QUARA

## ESTATE TANNAT



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% Tannat

**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.

**Tasting Note:** The nose displays rich black skinned fruits, spices and a note of eucalyptus; the palate is firm and full bodied as one would expect but with plenty of delicious dark fruits, earthy spices and refreshing acidity.

**Food Match:** Serve this with a hearty stew of beef, vegetables and herbs.

<b>Altitude:</b>	1800 MASL	<b>Organic:</b>	No
<b>RS:</b>	2.1 (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>	2017 – 88 Tim Atkin		



**CONDOR**  
SOUTH AMERICAN WINE SPECIALIST

