

FINCA QUARA

ESTATE TORRONTES



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% Torrontés

Location: Cafayate Valley, Salta

Country: Argentina

Vintage: 2019

Alcohol: 13% ABV

Viticulture: VSP

Vinification: After hand picking and transportation in small containers the must is pressed and cooled with SO2 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 Match: Torrontés is a perfect match for more aromatic and slightly spicy foods. Pair with a Thai Green Curry or mildly spiced Mexican dishes.

Altitude:	1800 MASL	Organic:	No
RS:	2.0 (g/l)	Biodynamic:	No
Closure:	Screwcap	Vegetarian:	Yes
Oak:	No	Vegan:	Yes
Awards:	2017 - 4 stars Harpers Wine Stars		

