

FINCA QUARA

SINGLE VINEYARD 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:	2016
Alcohol:	14% ABV
Viticulture:	VSP

Vinification: "CABRA CORRAL" Vineyard: 49 acres that were planted in 1975, on trellis at 1750 m.a.s.l. Hand-harvested grapes. Fermentation using selected yeasts, at controlled temperatures with two daily remontages and one daily delestage. Maceration for a total of three weeks, including alcoholic fermentation. Aging: 12 months in 50% French and 50% American oak barrels to obtain a harmonious wine, with ripe soft and velvety tannins.

Tasting Note: Deep crimson in colour; intense and lifted on the nose with a perfume of violets, ripe blackcurrant and plums alongside a herbal complexity; rich and weighty yet with a noticeable elegance to the tannic frame on the palate, offering vanilla pod, spice and macerated plum and cassis with notes of tobacco leaf and dried herbs on the lengthy finish.

Food Match: Serve with rare Filet Mignon; the rich sweetness of the meat working perfectly with the soft, herby tannins.

Altitude:	1800 MASL	Organic:	No
RS:	2.1 (g/l)	Biodynamic:	No
Closure:	Cork	Vegetarian:	Yes
Oak:	12 months French & American	Vegan:	No
Awards:	2016 – 91 pts James Suckling		



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