

FINCA QUARA



SINGLE VINEYARD 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:	2016
Alcohol:	14% ABV

Viticulture: VSP

Vinification: "EL RECREO" Vineyard: 59 acres that were planted in 1998, on vertical shooting position at 1700 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 meaty and structured wine, with sweet and ripe tannins.

Tasting Note: Dark crimson red moving to violet at the rim. Intensely perfumed on the nose with expressive spice, notes of red pepper, blackcurrant and subtle hints of smoke and coffee bean; Full-bodied, smooth and expansive in the mouth, with intense dark berried fruits, elegant tannins and a long mocha finish.

Food Match: A wonderful match for grilled lamb cutlets, slow cooked meats in rich sauces or peppered steak.

Altitude:	1800 MASL	Organic:	No
RS:	4.3 (g/l)	Biodynamic:	No
Closure:	Cork	Vegetarian:	Yes
Oak:	12 months French & American	Vegan:	No



CONDOR
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