

FINCA QUARA



SPECIAL SELECTION CABERNET SAUVIGNON

Produced by Familia Felix Lavaque who boast a 140 year history and 5 generations of winemakers.

Vineyards are at altitudes of between 5,200 ft (1,600 masl) and 6,500 ft (2,000 masl), some of the highest in the world.

High levels of UV light, cool nights and warm days produce perfect growing conditions for expressive fruit development.

Blend: 100% Cabernet Sauvignon

Location: Cafayate Valley, Salta

Country: Argentina

Vintage: 2017

Alcohol: 14% ABV

Viticulture: VSP

Vinification: After hand picking the fruit undergoes a cold maceration for 3 to 4 days. Fermentation with selected yeasts at controlled temperatures between 24° and 26°C with twice daily remontages and one delestage. Total maceration is for 3 weeks and includes 100% malolactic fermentation. Then this malbec is rested in oak barrels (50% French, 50% American) for 8 months at a controlled temperature between 15° and 18°C.

Tasting Note: Blackcurrant and black plums on the nose supported by perfumed herbal aromatics; full bodied on the palate with firm tannins and bright acidity, toastier oak characters start to show alongside the green pepper, capsicum and cassis flavours. A big, rich and intense Cab.

Food Match: Serve with game pie and seasonal vegetables.

Altitude:	1800 MASL	Organic:	No
RS:	2.1 (g/l)	Biodynamic:	No
Closure:	Cork	Vegetarian:	Yes
Oak:	8 months French & American	Vegan:	No
Awards:	2016 – 91 pts James Suckling		



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