

FINCA QUARA



SPECIAL SELECTION 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:	2018
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: A nose of damson, liquorice and sweet spices leads to a complex palate with firm yet structured tannins adding weight and texture to this well rounded wine; black pepper, plums and toasty oak flavours can all be found here.

Food Match: Serve with a slow cooked lamb shoulder.

Altitude:	1800 MASL	Organic:	No
RS:	2.2 (g/l)	Biodynamic:	No
Closure:	Cork	Vegetarian:	Yes
Oak:	8 months French & American	Vegan:	No
Awards:	2016 – 88 pts James Suckling		



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