

FINCA QUARA



SPECIAL SELECTION BONARDA

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% Bonarda

Location: Cafayate Valley, Salta

Country: Argentina

Vintage: 2017

Alcohol: 13% ABV

Viticulture: VSP

Vinification: Discharge into the hopper, and then destemmed, pressed, cooled and placed in the tank. Cold maceration for 3 to 4 days and then fermentation with selected yeasts at a controlled temperature between 24° and 26°C. Two daily remontages and one delestage. Maceration for 3 weeks and always the malolactic fermentation is induced. Then the Bonarda is rested in oak barrel (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.

Food Match: With lower tannins and higher acidity, Bonarda pairs well with a good variety of dishes, from chicken to pork, to beef but particularly well with rich sauces like BBQ and Hoisin...try with grilled salmon in hoisin sauce.

Altitude:	1800 MASL	Organic:	No
RS:	3.4 (g/l)	Biodynamic:	No
Closure:	Cork	Vegetarian:	Yes
Oak:	8 months French & American	Vegan:	No



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