

Quara Estate Tannat

Awards:

90 Pt
Tim Atkins
- Vintage 2018-



Variety: 100% Tannat

Country of Origin: Argentina

Tasting Notes

Intense red with bluish shades.

In the nose, it's a spicy wine with notes of mature red fruit, veggie aromas (spices, eucalyptus).

In the mouth, the first impact is powerful and expressive. It's an exotic wine, medium to full-bodied. It has rough and round tannins, with long finish.

Vineyard

Vines over 14 years, implanted with the training system V.S.P. Yield: 10 to 12 T/Has. Altitude: 1,800 m.a.s.l.

The characteristics of the terroir (altitude, wide temperature range (18°C), open skies, sunny days and low rainfall), assured a high sugar content, the staggered ripening of the grape, and a great expression of the variety.

Soil: sandy and stony. Irrigation: Dripping system.

Harvest

Mechanical with machinery of last generation. To keep the grapes fresh into the winery, the harvest takes place during the night.

Winemaking

Discharge into the hopper, and then destemmed, pressed, cooled and placed in stainless steel tanks.

Cold maceration for 48 hours at 5°C, and then fermentation with selected yeasts at a controlled temperature between 24°C and 26°C, for 10 days. During this process, two daily remontages and one delestage took place in order to have an even color and structure. Total maceration for 3 weeks.

Then the racking is done, the wine is pump out to another tank to clean it from sediments, which helps the malolactic fermentation that reduce the acidity to increase the quality of the wine. Then another racking is done to stabilize the wine, previous bottling.

Analytical Data

Alcohol: 13.5%

Total Acidity: 5.17 g/l

Reducing Sugar: 3.62 g/l

pH: 3.8

6 x 750ML

BOTTLE BARCODE: 7791690709054

CASE BARCODE: 7791690709061

GROSS WEIGHT: 8.07KG

PALLETIZED

Case x Pallet	140
Case x Floor	28
Quantity of Floors x Pallet	5
Pallet Length (cm)	120
Pallet Height (cm)	155
Pallet Wide (cm)	100
Gross Weight x Pallet (kg)	1,160

