

Quara Estate Torrontés

Awards:

90 Pt
James Suckling
- Vintage 2020 -

4 ★
Harpers
Wine Stars 2019
- Vintage 2017 -

92 Pt
James Suckling
- Vintage 2016 -

90 Pt
Gold Medal
Exceptional Best Buy
Tasting.com
- Vintage 2016--

91 Pt
Tim Atkin
- Vintage 2015 -



Variety: 100% Torrontés

Country of Origin: Argentina

Tasting Notes

Pale yellow with greenish tinges.

In the nose, it's a very fruity and floral, with white fruit and white flowers notes.

In the mouth, the first impact is slightly sweet, very expressive. It's medium-bodied, fresh and smooth. It has a fruity aftertaste.

Vineyard

Vines over 60 to 80 years, implanted with the training system: trellis (pérgola). Yield: 15 to 18 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, then destemmed and crushed in the pneumatic press. The must is pressed and cooled with adjustments in the acidity and SO₂, to avoid the oxidation. Then it drops into a stainless steel tank at 5°C. After 48 hours, the fining is performed and the alcoholic fermentation will start with selected yeasts at a raised temperature (15°C), for 30 days. After this process, take place the clarification, stabilisation and bottling.

Analytical Data

Alcohol: 13%

Total Acidity: 5.92 g/l

Reducing Sugar: 1.95 g/l

pH: 3.4

6 x 750ML

BOTTLE BARCODE: 7791690709092

CASE BARCODE: 7791690709108

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

