

Quara Reserve Bonarda

Awards:

89 Pt
James Suckling
- Vintage 2019 -



Variety: 100% Bonarda

Region: Cafayate Valley - Salta

Country of Origin: Argentina

Tasting Notes

Deep ruby red color with violetish shades.
In the nose, fruity aromas, with earthy notes and soft spicy hints.
Elegance on the palate, with round tannins and a long fruity finish.

Vineyard

Vines over 14 years, implanted with VSP training system.
Soil: sandy and stony near the mountain.
Irrigation: Dripping system.
Yield: 8 to 10 T/Has.
Altitude: 1,600 to 2,000 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.

Harvest

Carefully and selected hand-picked grapes, at dawn, using 20 kgs plastic boxes.

Winemaking

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°C and 26°C. Two daily remontages and one delestage.
Maceration for 3 weeks and always the malolactic fermentation is induced. Then this malbec rested in oak barrel (50% French, 50% American) for 12 months at a controlled temperature between 15°C and 18°C.

Analitical Data

Alcohol: 13.5%
Total Acidity: 5.40 g/l
Reducing Sugar: 2.60 g/l
pH: 3.8

6 x 750ML

BOTTLE BARCODE: 7791690716519
CASE BARCODE: 7791690716533

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

