

Quara Reserve Cabernet Sauvignon

Awards:

91 Pt
James Suckling
- Vintage 2016 & 2014 -

88 Pt
Tim Atkin
- Vintage 2014 -



Variety: 100% Cabernet Sauvignon

Region: Cafayate Valley - Salta

Country of Origin: Argentina

Tasting Notes

Dark ruby color, with violet shades.

In the nose, it is expressive and fruity, with aromas of ripe blackcurrants, sweet spice, red fruits, cassis and hints of tobacco.

In the palate, this wine is elegant with great structure and a long, persistent finish.

Vineyard

Vines over 50 years, implanted with the training system trellis. Soil: sandy and stony near the mountain.

Irrigation: Dripping system. Yield: 6 to 8 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 cabernet rested in oak barrel (50% French, 50% American) for 12 months at a controlled temperature between 15°C and 18°C.

Analitical Data

Alcohol: 14%

Total Acidity: 6.10 g/l

Reducing Sugar: 3.10 g/l

pH: 3.7

6 x 750ML

BOTTLE BARCODE: 7791690713013

CASE BARCODE: 7791690713020

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

