

# Quara Reserve Torrontés

Variety: 100% Torrontés

Region: Cafayate Valley - Salta

Country of Origin: Argentina

## Tasting Notes

Light yellow color with greenish tones.

In the nose, it's very fruity with floral and citric notes.

In the mouth the first impact is slightly sweet. It's medium-bodied, fresh and smooth. It has an elegant and fruity 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, then destemmed and crushed in the pneumatic press. The pressing process takes place for 4 hours, then the must is clarified with cool, previous adjustments in the acidity and SO2, to avoid the oxidation. Then it drops into a stainless steel tank with selected yeasts for the fermentation process at 15°C, for 30 days. The 50% of this wine rested in oak barrels (50% French and 50% American) for 12 months, with the purpose to give more color, aroma and structure, adding complexity and aging potential.

## Analitical Data

Alcohol: 13.5%

Total Acidity: 5.92 g/l

Reducing Sugar: 1.95 g/l

pH: 3.4

6 x 750ML

BOTTLE BARCODE: 7791690713037

CASE BARCODE: 7791690713044

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

