

Quara Estate Malbec 2019

Winery: Finca Quara
Variety: 100% Malbec
Region: Cafayate Valley, Salta
Country of Origin: Argentina

Winemaker: José Luis Mounier

Awards:



90 Pt
James Suckling
- Vintage 2018 -

90 Pt
James Suckling
- Vintage 2017 -

4 ★
Harpers
Wine Stars 2019
- Vintage 2018 -

5 ★
Harpers
Wine Stars 2018
- Vintage 2017 -

Tasting Notes

Intense ruby-red with violetish hues.

In the nose, it's a very fruity wine with notes of fresh plums, violets and soft spicy.

In the mouth, the first impact is kind and fresh. It's medium-bodied, very balanced, with round tannins. Good acidity with a final seductive and very good persistence.

Vineyard

Vines over 14 years, implanted with the training system V.S.P. with a distance of 2.20 x 2.00 and 2,300 plants per Has.

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° 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.

Analitical Data

Alcohol: 13.50%
Reducing sugars: 4.00 g/l
Total acidity: 4.14 g/l
PH: 3.9

www.fincaquara.com

