

# Quara Estate

## Malbec Rose 2019

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**Winery:** Finca Quara

**Variety:** 100% Malbec

**Region:** Cafayate Valley, Salta

**Country of Origin:** Argentina

**Winemaker:** José Luis Mounier

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## Tasting Notes

Light onion-skin pink color with bright light-red tones.

In the nose, it's a very fruity with notes of red fruits such as cherries, strawberries, and raspberries.

The palate is fresh and delicate with medium persistence and a lively character.

## Vineyard

Vines over 16 years, implanted with the training system: VSP.

Density: 1,600 to 2,000 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

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

The transportation is by carts of 2 T, with a distance to the winery of 2 Km.

## Winemaking

Discharge into the hoper, then destemmed and drop into stainless steel tanks at low temperatures.

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, getting a wine with 10 g/l of reducing sugar. After this process, take place the clarification, stabilisation and bottling.

## Analitical Data

Alcohol: 13.5%

Reducing sugars: 6,02 g/l

Total acidity: 5,40 g/l

PH: 3.3

[www.fincaquara.com](http://www.fincaquara.com)

