

Quara Estate Torrontés 2019

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

Winemaker: José Luis Mounier

Awards:

4 ★
Harpers
Wine Stars 2019
- Vintage 2017 -

92 Pt
James Suckling
- Vintage 2016 -

90 Pt
Gold Medal
Exceptional Best Buy
Tasting.com
- Vintage 2016 -

91 Pt
Tim Atkin
- Vintage 2015 -



Tasting Notes

Pale yellow with greenish tinges.

In the nose, it's a very fruity and floral, with white fruit and white flowers notes.

In the mouth, the first impact is slightly sweet, very expressive. It's medium-bodied, fresh and smooth. It has a fruity aftertaste.

Vineyard

Vines over 60 to 80 years, implanted with the training system: trellis.

Density: 1,600 to 2,000 plants per Has.

Yield: 15 to 18 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 hopper, then destemmed and crushed in the pneumatic press. The must is pressed and cooled with adjustments in the acidity and SO₂, to avoid the oxidation. Then it drops into a stainless steel tank at 5°C. 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. After this process, take place the clarification, stabilisation and bottling.

Analytical Data

Alcohol: 13.00%

Reducing sugars: 1.77 g/l

Total acidity: 5.71 g/l

pH: 3.3

www.fincaquara.com

