

Quara Estate

Viognier 2019

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

Winemaker: José Luis Mounier

Awards:

4 ★
Harpers Wine Stars 2019
- Vintage 2017 -



Tasting Notes

Bright yellow with greenish hues.

In the nose, it's a very fruity with hints of tropical fruits and floral notes.

The full mouthfeel is highlighted with a slightly sweet and fresh first impact. It's lush and smooth wine.

Vineyard

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

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.

Analitical Data

Alcohol: 13.5%

Reducing sugars: 2,02 g/l

Total acidity: 5,99 g/l

PH: 3,5

www.fincaquara.com

