

Quara Special Selection Bonarda 2018

Winery: Finca Quara

Variety: 100% Bonarda

Region: Cafayate Valley, Salta

Country of Origin: Argentina

Winemaker: José Luis Mounier

Tasting Notes

Deep ruby red color with violetish shades.

In the nose, fruity aromas, with earthy notes and soft spicy hints.

Elegance on the palate, with round tannins and a long fruity finish.

Vineyard

Vines over 14 years, implanted with VSP training system.

Soil: sandy and stony near the mountain.

Irrigation: Dripping system.

Yield: 8 to 10 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.

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

Winemaking

Discharge into the hopper, and then destemmed, pressed, cooled and placed in the tank. Cold maceration for 3 to 4 days and then fermentation with selected yeasts at a controlled temperature between 24° and 26°C. Two daily remontages and one delestage. Maceration for 3 weeks and always the malolactic fermentation is induced. Then this bonarda rested in oak barrel (50% French, 50% American) for 8 months at a controlled temperature between 15° and 18°C.

Analytical Data

Alcohol: 13.50%

Reducing sugars: 3.29 g/l

Total acidity: 5.76 g/l

pH: 3.7

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