

Quara Special Selection Malbec 2018

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

Winemaker: José Luis Mounier

Awards:



91 Pt
Tim Atkin
- Vintage 2014 -

88 Pt
James Suckling
- Vintage 2016 -

88 Pt
Stephen Tanzer
- Vintage 2014 -

88 Pt
Wine Advocate
Robert Parker
- Vintage 2012 -

Tasting Notes

Intense red color with purple flashes.

In the nose, fruity aromas, with subtle notes of plum, black pepper and spices, result from the gentle rest in oak barrels.

Structure in the palate, with full bodied and round tannins. This malbec is balanced and elegant.

Vineyard

Vines over 50 years, implanted with the training system trellis.

Soil: sandy and stony near the mountain.

Irrigation: Dripping system.

Yield: 6 to 8 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 malbec 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: 3.75 g/l
Total acidity: 5.44 g/l
pH: 3.7

