

Quara Special Selection Torrontés 2018

Winery: Finca Quara

Variety: 100% Torrontés

Region: Cafayate Valley, Salta

Country of Origin: Argentina

Winemaker: José Luis Mounier

Tasting Notes

Light yellow color with greenish tones.

In the nose, it's very fruity with floral and citric notes.

In the mouth the first impact is slightly sweet. It opens up in the middle of the mouth with some white fruit. It's medium-bodied, fresh and smooth. It has an elegant and fruity finish.

Vineyard

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

Soil: sandy and stony near the mountain.

Irrigation: Dripping system.

Yield: 15 to 18 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, then destemmed and crushed in the pneumatic press. The pressing process takes place for 4 hours, then the must is clarified with cool, previous adjustments in the acidity and SO₂, to avoid the oxidation. Then it drops into a stainless steel tank with selected yeasts for the fermentation process at 15°C, for 30 days. The 50% of this wine rested in oak barrels (50% French and 50% American) for 6 months, with the purpose to give more color, aroma and structure, adding complexity and aging potential.

Analytical Data

Alcohol: 13.50%

Reducing sugars: 2.00 g/l

Total acidity: 6.00 g/l

PH: 3.4



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