

QUARA

ESTATE

CABERNET SAUVIGNON



AWARDS

“90 Points”

James Suckling
2018

COUNTRY: Argentina

VINTAGE: 2019

VARIETAL: Cabernet Sauvignon

SIZE: 750 ml

REGION: Cafayate, Salta, Argentina

WINEMAKER: José Luis Mounier

TASTING NOTES

Dark red with violetish tinges. On the nose, it's fruity and spicy with aromas of red fruit marmalade and notes of black pepper and curry.

Explosive on the palate. It has sweet, smooth and round tannins. It is medium to full-bodied with a long fruity finish.

VINEYARD

Vines over 14 years old, implanted with the training system V.S.P. with a distance of 2.20 x 2.00 and 2,300 plants per Has.

Yield: 10 to 12 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

Mechanical with machinery of last generation. To keep the grapes fresh into the winery, the harvest takes place during the night.

WINEMAKING

Discharge into the hopper, and then destemmed, pressed, cooled and placed in stainless steel tanks. Cold maceration for 48 hours at 5°C, and then fermentation with selected yeasts at a controlled temperature between 24° and 26°C, for 10 days. During this process, two daily remontages and one delestage took place in order to have an even color and structure. Total maceration for 3 weeks. Once the racking is done, the wine is pumped out to another tank to clean it, which helps the malolactic fermentation that reduce the acidity, to increase the quality of the wine. Then another racking is done for the stabilization, previous bottling.

ANALYTICAL DATA

Alcohol

12.50%

Reducing Sugars

4.00 g/l

Total Acidity

4.14 g/l

PH

4.0

QUARA

ESTATE

MALBEC



AWARDS

| | | | |
|-------------------------|-------------------------|---------------------|---------------------|
| 5★ | 4★ | “90 Points” | “90 Points” |
| Harpers Wine Stars 2018 | Harpers Wine Stars 2019 | James Suckling 2017 | James Suckling 2018 |
| Vintage 2017 | Vintage 2018 | | |

COUNTRY: Argentina

VINTAGE: 2019

VARIETAL: Malbec

SIZE: 750 ml

REGION: Cafayate, Salta, Argentina

WINEMAKER: José Luis Mounier

TASTING NOTES

Intense ruby-red with violetish hues.

On the nose, it's a very fruity wine with notes of fresh plums, violets and spices.

On the palate, the first impact is kind and fresh. Medium-bodied, well balanced, with round tannins. Good acidity with a seductive final and very good persistence.

VINEYARD

Vines over 14 years old, implanted with the training system V.S.P. with a distance of 2.20 x 2.00 and 2,300 plants per Has.

Yield: 10 to 12 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

Mechanical with machinery of last generation. To keep the grapes fresh into the winery, the harvest takes place during the night.

WINEMAKING

Discharge into the hopper and then destemmed, pressed, cooled and placed in stainless steel tanks. Cold maceration for 48 hours at 5°C, and then fermentation with selected yeasts at a controlled temperature between 24° and 26°C, for 10 days. During this process, two daily remontages and one delestage took place in order to have an even color and structure. Total maceration for 3 weeks. Once the racking is done, the wine is pumped out to another tank to clean it from sediments, which helps the malolactic fermentation that reduce the acidity, to increase the quality of the wine. Then another racking is done to stabilize the wine, previous bottling.

ANALYTICAL DATA

| | | | |
|--------------------------|------------------------------------|----------------------------------|------------------|
| Alcohol 12.50% | Reducing Sugars 4.00 g/l | Total Acidity 4.14 g/l | PH 3.9 |
|--------------------------|------------------------------------|----------------------------------|------------------|

QUARA

ESTATE

TORRONTES



AWARDS

| | | | |
|---|--|--|--|
| "91 Points" Tim Atkin 2015 | "92 Points" James Suckling 2016 | "90 Points" Gold Medal Exceptional Best Buy, Tasting.com 2016 | "90 Points" Harpers Wine Stars 2019 Vintage 2017 |
|---|--|--|--|

COUNTRY: Argentina

VINTAGE: 2019

VARIETAL: Torrontes

SIZE: 750 ml

REGION: Cafayate, Salta, Argentina

WINEMAKER: José Luis Mounier

TASTING NOTES

Pale yellow with greenish tinges.

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

On the palate, 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 old, 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 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 is dropped 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, the clarification takes place, followed by stabilisation and bottling.

ANALYTICAL DATA

| | | | |
|--------------------------|------------------------------------|----------------------------------|------------------|
| Alcohol 12.50% | Reducing Sugars 1.77 g/l | Total Acidity 5.71 g/l | PH 3.3 |
|--------------------------|------------------------------------|----------------------------------|------------------|

QUARA

MALBEC

Special Selection



AWARDS

"91 Points"
Tim Atkin
2014

"88 Points"
James Suckling
2016

COUNTRY: Argentina

VINTAGE: 2018

VARIETAL: Malbec

SIZE: 750 ml

REGION: Cafayate, Salta, Argentina

WINEMAKER: José Luis Mounier

TASTING NOTES

Intense red color with purple flashes.

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

Full-bodied, good structure and round tannins. A balanced and elegant Malbec.

VINEYARD

Vines over 50 years old, 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 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

QUARA

RESERVE MALBEC SINGLE VINEYARD



AWARDS

“90 Points”
Tim Atkin
2012

“90 Points”
James Suckling
2012

“92 Points”
Tim Atkin
2013

“91 Points”
James Suckling
2015

COUNTRY: Argentina

VINTAGE: 2017

VARIETAL: Malbec

SIZE: 750 ml

REGION: Cafayate, Salta, Argentina

WINEMAKER: José Luis Mounier

TASTING NOTES

Deep ruby red with violetish shades.

On the nose, it is an expressive and complex wine, with notes of ripe red fruit, hints of spices and toasted bread, provided by the contact with oak. On the palate, it has a soft mouthfeel. It's full-bodied, balanced with good acidity, mature tannins and a persistent finish.

VINEYARD

“CABRA CORRAL”

Vineyard: 49 acres that were planted in 1975, grown on trellis system.

Height: at 1750 m.a.s.l.

Soil: sandy and stony near the mountain.

Irrigation: Dripping system.

HARVEST

Early in the morning on 24th March 2017. Carefully and selected hand-picked grapes, using 20 kgs plastic boxes.

WINEMAKING

Fermentation using selected yeasts, at controlled temperatures with two daily remontages and one daily delestage. Maceration for a total of three weeks, including alcoholic fermentation. Aging: 12 months in 50% French and 50% American oak barrels to obtain a harmonious wine with ripe, soft and velvety tannins.

ANALYTICAL DATA

Alcohol

14.0%

Reducing Sugars

4.09 g/l

Total Acidity

5.88 g/l

PH

3.67