

QUARA

ESTATE

MALBEC



COUNTRY: Argentina

BRAND: QUARA

REGION: San Rafael, Mendoza

ALCOHOL: 13%

VARIETAL: Malbec

SIZE: 750 ml

TASTING NOTES

Deep ruby-red color with violetish tinges. This Malbec has a medium persistence. The aromas express notes of violet flower, with a spicy touch. The palate is fruity with round tannins. It is an elegant wine, with structure and medium-long finish.

VINEYARD

Climate: influenced by the Andes, as it is continental, semi-desert, with dry winters that are mild to cold and scarce precipitation. Media temperature is between 8°C and 23°C (46°F and 73°F).

Altitude: 750 m.a.s.l. (2,460 feet).

Soil: loose and sandy with low amounts of organic material what makes vine growth easier to control, as neither moisture nor nutrients are retained.

Irrigation: superficial channels with waters that come from the Diamante and Atuel rivers, originating from snowmelt of the Andes Mountains.

WINEMAKING

Harvesting: Manual

Harvest time: late March

Fermentation: Traditional, in stainless steel tanks at a controlled temperature of 77 °F, with selected yeasts, for 20 days.

AWARDS



"5★"
Harpers Wine Stars (2017)



"4★"
Harpers Wine Stars (2018)



"90 Points"
James Suckling (2017/2018)



"88 Points"
James Suckling (2020)