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Fundo El Quintanar, Quebrada de Ihuanco Quebranta Canete Lunahuaná (2018)

Producer	Fundo El Quintanar
Distributor	Zev Rovine Selections
Supplier/Importer	Selections de la Viña
Category	Wine - Still - Red
Grape variety	Quebranta
Region	Peru
Vintage	2018

Sizes

750 mL x 12 — 19-1070-18



Distributor's notes

Pepe Moquillaza farms incredibly old school with various different grapes that are quite old and native to his land, which happens to be only 5km from the ocean. This wine is made from Quebranta, so far Peru's only indigenous vinifera variety, is commonly used for making Pisco. It's lighter than a red but darker than a rose. The vines are all pie franco, with very low yields on mineral-rich soils farmed organically. The grapes go through spontaneous fermentation for 9 days and age with the skins for 60 days in flexitank, followed by further aging in tank on the lees for 18 months and then bottling unfinned, unfiltered, with low to no SO2. The wine rests in bottle for 9 months before release. Annual production is between 4,000-5000 bottles.

This is a refreshing "summery" style red, that is best served with a slight chill and can pair nicely with many of the hearty coastal seafood dishes local in his area.
