

DOMAINE BOUSQUET

Naturally Elegant Wines™



GRAN MALBEC



WINE PROFILE

FLAVOR

LIGHT MEDIUM PRONOUNCED

SWEETNESS

DRY MEDIUM DRY SWEET

ACIDITY

LOW MEDIUM HIGH

TANNIN

LOW MEDIUM HIGH

OAK

NO OAK TOAST/VANILLA CHOCOLATE/COFFEE

BODY

LIGHT MEDIUM FULL

TECHNICAL DATA

Vintage: 2018

Varietal: 85% Malbec, 5% Cabernet Sauvignon, 5% Merlot, 5% Syrah.

Vineyards: Own Vineyards in Tupungato, Alto Gualtallary. By the foothills of the Andes at 4000 ft. altitude. Temperature drop during the night provides the ideal conditions for slow ripening of the grapes and helps obtaining complex aromas and flavors.

Winemaking: Manual harvest by end of April. Careful hand selection of the cluster and grapes. Cold maceration at 10°C for 72hs to 96hs. Fermentation with selected yeast at a maximum temperature between 25°C and 28°C for 12 days and 20 days of maceration. 100% Malolactic. Aged in French oak for 10 months.

Information:

Alcohol : 14,8%

Residual Sugar 2,7 g

Acidity: 6,1 g/l

pH: 3,6

TASTING NOTES

Deep violet color. Intense blackberry and prune aromas with spicy and vanilla notes. Full bodied palate with good structure and long finish.

PAIRING

Pan-roasted veal chops and cheese dishes.
Serve at 18°C.