

Gran Bousquet Organic Malbec 2023

Background:

This wine began life in the first vineyard planted by the Bousquet family in 2000, after their arrival from France. In the high desert Uco Valley in Argentina's Mendoza region, the site captured their imagination on account of its sand (low-fertility sandy soil makes for elegant wines) and access to water. Grapes here are the last to be harvested, ensuring more richness and body.

Soil:

The Gran Bousquet Line integrates the four soil types found in the vineyard: Sandy, Sandy Calcareous, Stony Calcareous, and Super Stony. This approach allows for the creation of diverse components, offering a variety of styles and possibilities for blending.

Vineyards:

Thanks to the dryness of the area and its phylloxera-resistant sandy soil, farming organically at Domaine Bousquet from day one was both possible and smart. From our estate vineyards in Tupungato, Alto Gualtallary. By the foothills of the Andes at 4,000 ft / 1200 mts altitude. The three main factors differentiating this virgin vineyard and its terroir are: the near constant breezes from the Andes to the west which help mitigate heat-stress in this desert-like climate, with its huge day/night temperature differentials, the sandy soils result in low fertility for desirable vine stress and yet are permeable for good drainage. In addition, the prevalence of groundwater, with rainfall averaging a scant 8-inches or less per year, groundwater from Andes snowmelt is vital to irrigate the vines drop-by-drop. In addition to the unique terroir- Roots of organically-grown plants penetrate deeper, absorbing trace minerals that give wines their authentic local taste. Organic farming is healthier for the environment and, vitally, for the people who tend the vines.

Winemaking:

Hand picked by the end of April. Careful hand selection of the cluster and grapes. Cold maceration at 10°C/50°F for 72 to 96 hours. Fermentation with selected yeast at a maximum temperature between 25°C/77°F and 28°C/82°F for 12 days and 8 days of maceration. 100% malolactic fermentation. Aged in French oak for 10 months. (50 % new 50% used)

Technical Data:

Varietal: 100% Malbec

Alcohol: 14.5%

Residual Sugar: 2.21

Acidity / PH: 5.55 / 3.59

Tasting Notes:

Primarily Malbec, blended with Cabernet Sauvignon for structure and Merlot for roundness, this wine is a testament to its Argentine-Andean heritage and the French origin of the Bousquet family.

Pairing:

Pairs with leaner red meats, Turkey and especially blue cheese. Best at 18°C/ 65°F.



**Gualtallary, Tupungato,
Uco Valley, Mendoza,
Argentina.**

