



Gaia Earth Goddess®

Gaia Organic & Biodynamic Cabernet Franc 2023



Background:

GAIA, the Greek goddess of the earth, has been the Bousquet family's inspiration since founding our winery in 1997 when we pioneered and cleared virgin land in the high reaches of Tupungato's Gualtallary district. From the start, our Gaia wines have been crafted with a French winemaking sensibility and made from organic fruit grown at a cool 1,200-m/4,000-ft altitude. Starting with the 2022 vintage, our Gaia wines are certified Biodynamic by Demeter.

Soil:

Gaia Line has a Sandy calcareous soil profile. Between 70cm and 100cm of sand and below a calcareous soil.

Vineyards:

Thanks to the Uco Valley's dry climate and phylloxera-resistant sandy soils, farming organically at Domaine Bousquet, from day one, was not only possible, but expedient. Other factors that set this landscape apart include constant breezes from the Andes to the west, helping mitigate heat-stress in this desert-like climate. Significant day/night temperature differentials contribute enhanced aromatics, while sandy soils result in low fertility, desirable for vine stress and ideal for good drainage. With rainfall averaging a scant 8"/203 mm annually, groundwater from Andes snowmelt is vital for vineyard irrigation. Time has shown that the roots of organically grown vines penetrate deeper, enabling greater access to water in times of drought. Not least, organic farming is decidedly better for the long-term wellbeing of the local environment, as well as the people who tend the vines.

Winemaking:

Hand harvested by the end of March. Cold Maceration for 72hs. Fermentation with native yeast at a maximum temperature of 27°C/81°F for 12 days. Maceration for 20 days. Aged in French oak for 10 months. (100% used oak).

Technical Data:

Varietal: 100% Cabernet Franc

Alcohol: 13.5%

Residual Sugar: 2.03

Acidity / PH: 5.32 / 3.62

Tasting Notes:

Intense Violet Color . Black and red fruit with spicy and mineral notes. Juicy and fruity with a tannic backbone. Full body.

Pairing:

Perfectly pairs with red meat dishes, roast pork or tomato-based dishes.

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



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