

Gaia *Earth Goddess*®

GAIA ORGANIC & BIODYNAMIC CABERNET SAUVIGNON 2024

GAIA, the Greek goddess of the earth, has been the inspiration of the Bousquet family since our winery's founding in 1997 when we pioneered and cleared virgin land in the highlands of Tupungato's Gualtallary district. From the beginning, our Gaia wines have been made with a French oenological sensibility and made from 100% organic fruit grown at a cool altitude of 1,200m/4,000ft. Starting with the 2022 vintage, our Gaia wines are certified Biodynamic by Demeter.

LOCATION

Gualtallary, Uco Valley, Mendoza, Argentina

VARIETAL COMPOSITION

100% Cabernet Sauvignon

SOIL

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

VINEYARDS

Gaia represents Domaine Bousquet's commitment to Organic, Regenerative, and Biodynamic farming. Located at 1,200 meters above sea level in Gualtallary, Uco Valley, our vineyards benefit from a continental desert climate, cool Andean breezes, and wide diurnal temperature variation, promoting healthy grapes and preserving natural acidity. Rocky alluvial soils with calcareous deposits contribute to the wines' distinctive mineral character, while pure Andes snowmelt is used for precision drip irrigation.

WINEMAKING

Hand harvested by the end of April. Careful hand selection of the cluster and grapes. Fermentation with native yeast at a maximum temperature between 26°C/79°F and 28°C/82°F for 15 days and 30 days of maceration. 100% Malolactic. Aged in French oak for 10 months. (100% used oak).

TASTING NOTES

Intense violet color. Aromas of blackcurrant and black cherry with notes of graphite. Full body with medium-high tannins and a tasty finish.

PAIRING

An ideal companion for red meat, marinated game meats and pasta dishes

RS: 2.15

ACIDITY/PH: 5.25/3.68

ALCOHOL: 14,5%

