



GAIA ORGANIC & BIODYNAMIC RED BLEND 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

45% Malbec, 42% Cabernet Sauvignon, 13% Cabernet Franc

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

Cold maceration for 72 hours. Fermentation with selected yeasts at a maximum temperature of 27°C for 12 days. Maceration for 14 days. Aged in French oak for 10 months.

TASTING NOTES

Intense red color with violet hues. Aromas of black fruits and spices. Juicy and fruity with some tannins as the backbone. Medium to full body. Polished and pretty.

PAIRING

Grilled meat, cheese and chocolate. Serve at 18°C/65°F.

RS: 1.9

ACIDITY/PH: 5.47/3.66

ALCOHOL: 14,5%

