



Gaia Earth Goddess [®]

Gaia Organic & Biodynamic Rose 2023

Background:

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.

Soil:

Poor sandy gravel soils with good drainage.

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 the people who tend the vines.

Winemaking:

Early morning hand harvesting during the second and third weeks of February. Full cluster press to maximize aroma extraction followed by a 5-day cold maceration at 6°C/43°F. Fermentation at a maximum temperature of 13°C/55°F for 30 days.

Technical Data:

Varietal: 100% Pinot Noir.

Alcohol: 13%

Residual Sugar: 1.43

Acidity / PH: 5.62 / 3.32

Tasting Notes:

Pale pink and quite crystalline. Aromas of strawberries and red fruits with orange zest and floral notes. A creamy mid palate and lively acidity.

Pairing:

Perfect as an aperitif and with tuna dishes. Serve at 10°C/50°F.



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

