

HUNUC

Hunuc Organic Malbec 2023

Background:

In the Huarpe Culture, an ancient indigenous people of Argentina, living in the Cuyo region, Hunuc was the first inhabitant of the Cuyo territories. He is considered the god of the sun and the mountain. As pioneers of Gualtallary and as a tribute to the territory in which Domaine Bouquet is established, Hunuc was born. A line of honest wines inspired by the fruits from the earth, the mountains, and the sun.

Soil:

Sandy loam.

Vineyards:

Our vineyards are in the Uco Valley at the foot of the Andes at 4,000 ft / 1,200 mts a.s.l. Thanks to the dryness of the area and its phylloxera-resistant sandy soil, farming organically at Domaine Bouquet from day one was both possible and smart. 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. The prevalence of groundwater, with rainfall averaging a scant 8-inches / 20 cm or less per year, 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:

The grapes, sourced from the Uco Valley are harvested early in the morning to preserve the freshness of the fruit. They are then fermented in stainless steel with selected yeasts at a maximum temperature of 26°C/78.8°F for 10 days. Un-oaked, to highlight the fruit and its varietal expression.

Technical Data:

Varietal: 100% Malbec
Alcohol: 14%
Residual Sugar: 1,85
Acidity/PH: 5.32/3.66

Tasting Notes:

Deep violet color. On the nose it presents intense aromas of blackberry with notes of black raisins and plum. The palate is balanced and elegant, with a profile of red and black fruits and notes of fig and chocolate.

Pairing:

Ideal with pasta and red meat dishes but especially with BBQ/Asado. Best served at 18°C/64°F.



Uco Valley,
Mendoza, Argentina

