

HUNUC

Hunuc Reserve Organic Cabernet Sauvignon 2022

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, with limestone at 80cm and presence of stone.

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:

Cold maceration at 10°C/50°F for 48 hours. Fermentation with selected yeasts at a temperature between 25°C/77°F and 27°C/80.6°F for 10 days and 10 days of additional maceration. 100% malolactic and aged in contact with French oak for 6 months.

Technical Data:

Varietal: 85% Cabernet Sauvignon, 15% Malbec

Alcohol: 14,5%

Residual Sugar: 5.1/3.7

Acidity/PH: 2.47

Tasting Notes:

Showing berry and cassis flavors, and bright acidity, this silky Reserve Cabernet Sauvignon comes with a dash of French elegance and just a touch of oak. The wine is a testament to its Argentine heritage and the French origin of the Bousquet family.

Pairing:

Pairs with lamb and red meat dish. Best served at 18°C/64°F



**Uco Valley,
Mendoza, Argentina**

