

ALAVIDA

Alavida Kosher USDA Organic Cabernet Sauvignon

Passover & Mevushal
2025

Background:

To Life! Alavida, a Spanish riff similar to the Hebrew toast L'Chaim! is an invitation to people everywhere to come together and share in the simple joys of good food and wine. Argentina is a nation rich in diversity and our multi-cultural family at Domaine Bousquet has been making certified organic wines in Argentina since 1997, when we began planting vines in the upper reaches of Tupungato's cool-climate Gualtallary area.

Soil:

Gravel and sandy soil.

Vineyards:

Thanks to the dryness of the area and its phylloxera-resistant sandy soil, farming organically at Domaine Bousquet 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. In addition, the prevalence of groundwater, with rainfall averaging a scant 8-inches or less per year, groundwater 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 word Kosher translates as "fit or proper." Kosher foods, including wine, are produced under certain biblical rules of Judaism. These norms, regulate what is referred to as the composition of the food, and its handling. Handling throughout the production process can only be carried out by religious Jews under the guidance of a Rabbi. Although our kosher wines are produced with our unique style and techniques, we cannot directly handle them. Our winemaking team is in constant contact with the Rabbi and his team throughout the winemaking process. Hand harvested between the end of March and beginning of April. Traditional method of elaboration. Fermentation with selected yeasts- certified for Passover- at a maximum temperature of 27°C/81°F for 12 days in stainless steel tanks. By not adding SO₂, characteristics identified with the high-altitude, cool-climate terroir of Mendoza's Uco Valley, are strengthened and enhanced. The purity of fruit, aroma, flavor, and freshness become yet more pronounced. Fruit has to be of superb quality, with great concentration, for the wine to remain stable without the presence of SO₂.

Technical Data:

Varietal: 100% Cabernet Sauvignon

Alcohol: 13.5%

Residual Sugar: 1.80

Acidity / PH: 5.47 / 3.65

Tasting Notes:

A deep violet color, fresh aromas of tobacco with mineral notes and hints of red and black fruits. Expressive, juicy and medium body with well integrated tannins, a true expression of our Argentine soil. Cheers!



Tupungato, Uco Valley,
Mendoza, Argentina

