

AMERI[®]

Ameri Eva Estate Organic Malbec 2023



Background:

Named for Domaine Bousquet co-owner Labid al Ameri, Ameri is not just “single vineyard” but “specific cluster,” and made only in exceptional years. At 1,257m/4,125 ft, the highest of the estate, the certified-organic vineyard, located in Gualtallary in the Andean foothills, gets a perfect combination of near constant intense daytime sunlight and huge day/night temperature differentials. The result is fruit with increased levels of sugar AND acid, flavor, and aromatics.

Soil:

Ameri Malbec comes from parcel N1 N3, N4 and N5. covering our 4 types of soil in the vineyard and giving 4 different components to create the blend.

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:

Hand harvested at the beginning of April. Careful hand selection of the cluster and grapes. Fermentation with native yeast at a maximum temperature between 25°C/77°F and 28°C/82°F for 14 days and 20 days of maceration in oak barrels. The fermentation temperature is kept low, extracting intense aromas. Every barrel is pressed individually in a manual way. Aged in French oak for 12 months, 65% new oak 35% used.

Technical Data:

Varietal: 100% Malbec

Alcohol: 14.5%

Residual Sugar: 2.07

Acidity / PH: 5.32 / 3.58

Tasting Notes:

Deep violet color. Violet flowers and black fruit aromas. Velvety and complex in the mouth with sweet tannins and a delicate finish.

Pairings:

Pairs with grilled beef ribs and grilled red meats. Best served at 18°C/64°F.

Gualtallary, Tupungato,
Uco Valley, Mendoza,
Argentina



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