

AMERI[®]

Ameri Eva Estate Organic Red Blend 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 1,200m/4,000 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:

Unique plot in two different types of soil: sandy soil with presence of stone and sandy loam soil with calcareous incrustations. The greater depth of the terroir helps the vines to reach the lower layers of the soil, improving their contact with different minerals from Gualtallary.

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 harvest between March and April. Careful hand selection of the clusters and grapes and subsequent placement in the barrels. Fermentation with native yeast at temperatures 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, allowing the extraction of 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: 54% Malbec, 39% Cabernet Sauvignon, 7% Merlot

Alcohol: 14.5%

Residual Sugar: 1.82

Acidity / PH: 5.32/3.69

Tasting Notes:

Deep violet color. Pronounced red and black fruit aromas. Fig, raisin and black pepper notes. Full bodied palate with velvety tannins and long finish.

Pairing:

Pairs with rich meats, flavorful cheeses, and earthy vegetarian dishes. Best served at 18°C/64°F.



Gualtallary, Tupungato,
Uco Valley, Mendoza,
Argentina



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