

AMERI[®]

Ameri Eva Estate Organic Sauvignon Blanc 2024



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:

After studying 123 pits from our Eva State Vineyard together with Guillermo Corona (Geologist) we were able to identify soil types and generate a detailed map of thicknesses of each part of it. As a conclusion we got a map with the different type, profiles and a possible subdivision into geomorphic units. Ameri Parcel N9 is a result of this investigation.

Sandy Stony: Between 70cm y 100cm of sand and below a calcareous 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:

Hand harvested early in the morning. Between 6:30 am and 10:00am to keep grapes fresh and cold. Only the heart of cuartel 9 is used for this wine. Once the harvest is received in the winery, dry ice is added to accomplish a reductive environment and press of the grapes and keep aromas after a selection of grapes and bunches. Fermentation in oak barrels (50% used, 50% new) for 20 days at low temperatures (13 C) No malolactic to keep freshness. 8 months of aging and 6 months in the bottle.

Technical Data:

Varietal: 100% Sauvignon Blanc

Alcohol: 12.5%

Residual Sugar: 1.16

Acidity / PH: 4.95/3.46

Tasting:

Expressive and lively, with complex aromas, bright flavors and a beautiful texture. On the nose, notes of delicate grapefruit, lemon peel, and peas overlap with floral notes of white peach blossom and fresh herbs, creating an immediate sensation of freshness with incredible intensity. On the palate, the wine continues with flavors of stone fruit, lemon peel, pea water and a distinctive creamy yet mineral texture, all wrapped up in a round and pleasant mouthfeel. This wine is precise and bright, with a fresh and tasty finish.

Gualtallary, Tupungato,
Uco Valley, Mendoza,
Argentina

