

AMERI[®]

Ameri Wild Roots Block #4 Organic Malbec 2023

Background:

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 N4 is a result of this investigation.

Soil:

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

Vineyards:

Organic farming and sustainable agriculture are two pillars of Domaine Bousquet's philosophy to achieve its objective: grapes of great purity, varietal definition and terroir identity. The three main factors that differentiate this vineyard and its terroir are: the cool night breezes, coming from the mountain range, which combine with the daytime sunshine and help achieve optimal ripeness of the grapes with good acidity; the sandy to sandy loam soil, very permeable and of low fertility, which gives its austere and mineral identity to the grapes; and the health of groundwater from the melting of the Andes.

Winemaking:

Hand harvested during mid April. Careful grapes and bunches selection. (pellenc). Fermentation with natural yeast in 400 liter oak barrels for between 15 and 20 days and a total maceration of 30 days in contact with the skins. 100% of Malolactic. Aged for 12 months, 100% in new oak. 1 year of aging in the bottle.

Technical Data:

Varietal: 100% Malbec

Alcohol: 14.5%

Residual Sugar: 1.90

Acidity / PH: 5.32/3.56

Tasting Notes:

Intense violet color. Scents of violet flowers, chocolate and black fruits. In the mouth it's velvety and complex, with sweet tannins and a delicate ending.

Bar code



Gualtallary, Tupungato,
Uco Valley, Mendoza,
Argentina



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