



DOMAINE
BOUSQUET
Naturally, Elegant Wines™

RESERVE

BOUSQUET RESERVE ORGANIC CABERNET SAUVIGNON 2024

The Bousquet Reserve Organic line comes from the best vineyard parcels with low yields to obtain the highest quality fruit. Wines in this range undergo aging of 50% of the blend for 6 months in French oak barrels. The excellent balance between fruit and oak enhances the elegance of each wine in the line.

LOCATION

Uco Valley, Mendoza, Argentina

VARIETAL COMPOSITION

100% Cabernet Sauvignon

SOIL

Sandy loam, with limestone at 80cm and presence of stones.

VINEYARDS

Our vineyards are located in the Uco Valley at the foothills of the Andes, 4,000 ft (1,200 m) above sea level. The region's dry climate, sandy phylloxera-resistant soils, cool Andean breezes, and wide day-to-night temperature variation create ideal conditions for organic viticulture. Irrigation from Andes snowmelt and deep-rooted organic vines support healthy vineyards and wines that authentically express their terroir.

WINEMAKING

Hand harvested at the end of March. Cold maceration at 10°C/50°F for 48 hours. Fermentation with selected yeasts at a temperature between 25°C/77°F and 27°C/80.6°F for 10 days in stainless steel and 10 days of additional maceration. 100% malolactic and aged 50% in 2nd use 400L French oak barrels for 6 months with the remaining in stainless steel & concrete tanks.

TASTING NOTES

Showing berry and cassis flavors, and bright acidity, this silky Reserve Cabernet Sauvignon comes with a dash of French elegance and just a touch of oak. The wine is a testament to its Argentine heritage and the French origin of the Bousquet family.

PAIRING

Pairs with lamb and red meat dishes. Best served at 18°C/64°F.

RS: 2.31

ACIDITY/PH: 5.25/3.65

ALCOHOL: 14,5%



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#1 REGENERATIVE ORGANIC CERTIFIED
VINEYARD FROM ARGENTINA

