

Cameleon

Cameleon Signature Organic Malbec 2024

Background:

Like its namesake, Cameleon is the embodiment of adaptation to the environment. The label symbolizes the story of the Bousquet family, a fourth-generation family that left their native France after a long worldwide search for an idyllic wine growing region. Their search came to a natural conclusion in Tupungato where the Bousquet family tailored their extensive winemaking knowledge to the carefully chosen land. The European grapes such as Malbec, also adapted to the characteristics of the fertile Argentinean soil, creating the distinctive wine the family had sought.

Soil:

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

Vineyards:

Our vineyards are in the Uco Valley at the foot of the Andes at 4,000 ft /1.200 mts altitude. Thanks to the Uco Valley's dry climate and phylloxera-resistant sandy soils, farming organically at Domaine Bousquet, from day one, was not only possible, but expedient. Other factors that set this landscape apart include constant breezes from the Andes to the west, helping mitigate heat-stress in this desert-like climate. Significant day/night temperature differentials contribute enhanced aromatics, while sandy soils result in low fertility, desirable for vine stress and ideal for good drainage. With rainfall averaging a scant 8"/203 mm annually, groundwater from Andes snowmelt is vital for vineyard irrigation. Time has shown that the roots of organically grown vines penetrate deeper, enabling greater access to water in times of drought. Not least, organic farming is decidedly better for the long-term wellbeing of the local environment, as well the people who tend the vines.

Winemaking:

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°F for 10 days and 14 days of additional maceration. 100% malolactic and aged in contact with French oak for 6 months.

Technical Data:

Varietal: 85% Malbec, 5% Cabernet Sauvignon, 5% Merlot, 5% Syrah

Alcohol: 14,5%

Residual Sugar: 1.78

Acidity / PH: 5.4/3.66

Tasting Notes:

With its rich aroma, lively acidity, plummy and briary fruit flavors, this Reserve Malbec 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 grilled beef ribs and red meat. Best served at 18°C/64°F.



Uco Valley, Mendoza, Argentina

