



Gaia Earth Goddess[®]

Gaia Organic & Biodynamic Cabernet Sauvignon 2024



Background:

GAIA, the Greek goddess of the earth, has been the Bousquet family's inspiration since founding our winery in 1997 when we pioneered and cleared virgin land in the high reaches of Tupungato's Gualtallary district. From the start, our Gaia wines have been crafted with a French winemaking sensibility and made from organic fruit grown at a cool 1,200-m/4,000-ft altitude. Starting with the 2022 vintage, our Gaia wines are certified Biodynamic by Demeter.

Soil:

Gaia Line has a Sandy calcareous soil profile. Between 70cm and 100cm of sand and below a calcareous soil.

Vineyards:

Gaia represents Domaine Bousquet's full commitment to Organic, Regenerative, and Biodynamic philosophy. Located at 1,200 meters above sea level in Gualtallary, Uco Valley, at the foothills of the Andes Mountains, the setting defines a continental desert climate. The mountain range, together with cool breezes, ensures grape health and the success of organic management. The wide diurnal temperature range is essential for ripening while preserving natural acidity. The soil profile is alluvial and heterogeneous, ranging from rocky soils to areas with the presence of calcium carbonate (calcareous layer), providing desirable, controlled vine stress and imparting a pronounced mineral character to the wine. Water management relies exclusively on pure Andean snowmelt through precision drip irrigation.

Winemaking:

Hand harvested by the end of April. Careful hand selection of the cluster and grapes. Fermentation with native yeast at a maximum temperature between 26°C/79°F and 28°C/82°F for 15 days and 30 days of maceration. 100% Malolactic. Aged in French oak for 10 months. (100% used oak).

Technical Data:

Varietal: 100% Cabernet Sauvignon

Alcohol: 14.5%

Residual Sugar: 2.15

Acidity / PH: 5.25 / 3.68

Tasting Notes:

Intense violet color. Aromas of blackcurrant and black cherry with notes of graphite. Full body with medium-high tannins and a tasty finish

Pairing:

An ideal companion for red meat, marinated game meats and pasta dishes

**Gualtallary, Tupungato,
Uco Valley, Mendoza,
Argentina**

