



Gaia *Earth Goddess*®

Gaia Organic & Biodynamic Malbec 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 at the end of March. Cold maceration for 48 hours. Fermentation with indigenous yeasts at a maximum temperature of 27°C for 12 days. Post-fermentation maceration for 14 days. Aged in French oak barrels for 8 to 10 months (100% previously used oak)

Technical Data:

Varietal: 100% Malbec

Alcohol: 14.5%

Residual Sugar: 1.9

Acidity / PH: 5.47 / 3.66

Tasting Notes:

Deep violet color. Aromas of ripe red fruits with violet notes. On the palate, it is fruity and intense with a good finish.

Pairing:

A great match for steak, pork, and lamb, as well as fattier fish-like salmon and poultry with dark meat. Game meat-like bison, ostrich, and venison. Serve at 18°C/65°F.



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

