

HUNUC

Hunuc Reserve Organic Chardonnay 2024

Background:

In the Huarpe Culture, an ancient indigenous people of Argentina, living in the Cuyo region, Hunuc was the first habitant of the Cuyo territories. He is considered the god of the sun and the mountain. As pioneers of Gualtallary and as a tribute to the territory in which Domaine Bouquet is established, Hunuc was born. A line of honest wines inspired by the fruits from the earth, the mountains, and the sun.

Soil:

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

Vineyards:

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 as the people who tend the vines.

Winemaking:

Hand harvested during the 3rd & 4th weeks of February from 6:30am- 10:00am to maintain the optimal acidity & freshness. 50% of the wine is fermented in oak at a temperature between 15°C/59°F and 17°C/63°F for 15 days. Aged for 6 months in 3rd/4th/5th use 400L French oak barrels on the lees for a Burgundian style.

Technical Data:

Varietal: 100% Chardonnay

Alcohol: 12,5%

Residual Sugar: 1,27

Acidity/PH: 5,17/3,28

Tasting Notes:

Offering tropical aromas, citrus and lime notes, this Reserve Chardonnay comes with a dash of French elegance and a touch of oak. The wine is a testament to its Argentine heritage and the French origin of the Bousquet family.

Pairing:

Perfect with pasta and cream-based sauces. Best served at 10°C/50°F.



**Uco Valley,
Mendoza, Argentina**

