



LO CA ORGANIC CHARDONNAY 2025

LO CA – feel-good, taste-good wines with more altitude, attitude, and fewer calories. A play on “low-calorie,” LO CA also means “crazy” in Spanish. Low-calorie, low-alcohol, low-sugar, vegan, gluten-free, and Ecocert-approved. How crazy is that!

LOCATION

Uco Valley, Mendoza, Argentina

VARIETAL COMPOSITION

100% Chardonnay

SOIL

Sandy loam.

VINEYARDS

Thanks to the Uco Valley’s dry climate, sandy soils, cool Andes breezes, and significant day/night temperature shifts, Domaine Bousquet has been able to farm organically from day one. The low rainfall and deep-rooted organic vines help improve water access during drought, while the sandy soils provide excellent drainage and naturally stress the vines. Organic farming also supports the long-term health of the environment and the people who work the vineyards.

WINEMAKING

Grapes were harvested between late January and early February, about two months earlier than standard bottlings. Different parcels were picked at optimal ripeness, then fermented with native yeast in stainless steel tanks for 12–17 days. Early bottling helped preserve freshness, varietal typicity, and a fruity, expressive character.

TASTING NOTES

Pale yellow wine with green tones. On the nose it presents aromas of citrus and concentrated notes of green apple. Light-bodied with very refreshing acidity.

PAIRING

LO-CA pairs with enjoying life. LO-CA Chardonnay is ideal after a long day of work.

RS: 1.07

ACIDITY/PH: 5.85/3.40

ALCOHOL: 8%



DOMAINE
BOUSQUET
Naturally Organic Winery

#1 REGENERATIVE ORGANIC CERTIFIED
VINEYARD FROM ARGENTINA

