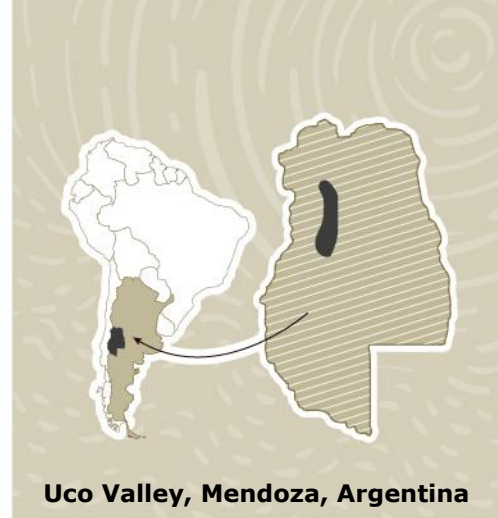




Uco Valley, Mendoza, Argentina

Background:

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, USDA-Certified organic, Regenerative Organic Certified™, and Ecocert-approved – How crazy is that!

Soil:

Sandy loam.

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 the people who tend the vines.

Winemaking:

Hand harvesting of grapes at an early stage of ripeness, with the aim of obtaining musts with low sugar content. The first fermentation takes place using selected yeasts at 15°C. The second fermentation is carried out in stainless steel tanks, also at 15°C, lasting about 30 days. This wine preserves the natural freshness of the fruit thanks to its process and the exceptional quality of the grapes used to make this sparkling wine: Chardonnay and Pinot Noir. It stands out for its fresh and fruity aroma, balanced palate, and a fresh, smooth finish.

Technical Data:

Varietal: 50% Chardonnay - 50% Pinot Noir.

Alcohol: 8.00%

Residual Sugar: 6

Acidity / PH: 6.20 / 3.30

Tasting Notes:

Pale Greenish-yellow in color with delicate bubbles. Fresh aromas of lime, lemon zest, and green apple. Light and vibrant on the palate, with a crisp natural acidity that enhances its fruity and citrusy character.

Pairing:

LO-CA is meant to be celebrated. LO-CA Sparkling is perfect for toasting at any moment, whether it’s a grand occasion or a simple instant you want to make special.

Organic Sparkling 2025



#1 REGENERATIVE ORGANIC CERTIFIED
VINEYARD FROM ARGENTINA

