



LO CA SPARKLING ORGANIC BRUT NATURE

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

50% Chardonnay 50% Pinot Noir

SOIL

Sandy loam.

VINEYARDS

Domaine Bousquet has practiced organic farming from day one, thanks to the Uco Valley's dry climate and sandy, well-drained soils. Cool Andes breezes and significant day/night temperature shifts help reduce heat stress and enhance aromatics. With limited rainfall, deep roots provide better access to water during droughts, while organic farming supports the long-term health of the environment and vineyard workers.

WINEMAKING

Grapes are hand-harvested early to achieve low sugar levels. The wine undergoes two fermentations at 15°C, with the second lasting about 30 days in stainless steel tanks. Made from Chardonnay and Pinot Noir, it preserves the fruit's natural freshness and offers fresh, fruity aromas, a balanced palate, and a smooth finish.

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.

RS: 0.6

ACIDITY/PH: 6.20/3.30

ALCOHOL: 8%



DOMAINE
BOUSQUET
Naturally Organic Winery

#1 REGENERATIVE ORGANIC CERTIFIED
VINEYARD FROM ARGENTINA

