

FINCA LALANDE

• *The Land* •

Lalande Organic Malbec 2025

Background:

Finca Lalande is the natural blend of French winemaking with Argentine terroir. The pioneering Bousquet family began their winemaking art by developing an estate in France, called Lalande. Seeking better places to satisfy this aspiration for making exceptional organic wines, the Bousquet family found the terroir they long searched for in the soils of Mendoza. Made from organically grown grapes, these wines are rich and aromatic, showing the best that Argentina's terroir has to offer.

Soil:

Sandy loam.

Vineyards:

Our vineyards are in the Uco Valley at the foot of the Andes at 4,000 ft / 1,200 mts a.s.l. Thanks to the dryness of the area and its phylloxera-resistant sandy soil, farming organically at Domaine Bousquet from day one was both possible and smart. The three main factors differentiating this virgin vineyard and its terroir are: the near constant breezes from the Andes to the west which help mitigate heat-stress in this desert-like climate, with its huge day/night temperature differentials, the sandy soils result in low fertility for desirable vine stress and yet are permeable for good drainage. The prevalence of groundwater, with rainfall averaging a scant 8-inches / 20 cm or less per year, from Andes snowmelt is vital to irrigate the vines drop-by-drop. In addition to the unique terroir- roots of organically-grown plants penetrate deeper, absorbing trace minerals that give wines their authentic local taste. Organic farming is healthier for the environment and, vitally, for the people who tend the vines.

Winemaking:

The grapes, sourced from the Uco Valley are harvested early in the morning to preserve the freshness of the fruit. They are then fermented in stainless steel with selected yeasts at a maximum temperature of 26°C/78.8°F for 10 days. Un-oaked, to highlight the fruit and its varietal expression.

Technical Data:

Varietal: 100% Malbec

Alcohol: 13%

Residual Sugar: 1.80

Acidity/PH: 5.25 / 3.66

Tasting Notes:

Deep violet color. On the nose it presents intense aromas of blackberry with notes of black raisins and plum. The palate is balanced and elegant, with a profile of red and black fruits and notes of fig and chocolate.

Pairing:

Ideal with pasta and red meat dishes but especially with BBQ/Asado. Best served at 18°C/64°F.



Uco Valley, Mendoza, Argentina

