Virgen

Virgen Vineyards USDA Organic Chardonnay 2025

Tupungato, Uco Valley, Mendoza, Argentina

Background:
"Virgen" defines our USDA-certified, no-sulfites-added, vegan, organic wines, the purest expression of our pristine, high-desert Tupungato Valley terroir in Argentina's Mendoza region. Here, sandy/gravel soils, year-round sunshine and drastic day-to-night temperature shifts combine for exceptional conditions in which to grow healthy, high quality organic grapes. The result: super-flavorful, fresh-tasting, naturally elegant wines.

Soil:
Poor sandy gravel soils with good drainage.

Vineyards:
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. In addition, the prevalence of Groundwater, with rainfall averaging a scant 8-inches or less per year, groundwater 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:
Harvest during the month of February in different passes. With the first ones natural acidity was obtained and with the second ones to obtain aromatic intensity and better maturity. Fermentation from 13°C / 55°F to 15°C / 59°F in stainless steel tanks.

Technical Data:
Varietal: 100% Chardonnay
Alcohol: 12.00%
Residual Sugar: 1.48
Acidity / PH: 5.92 / 3.29

Tasting Notes:
On the nose it presents notes of green apple and pears with an intense minerality. On the palate, it has a balanced acidity, great structure and a round finish.

Pairings:
Ideal to pair with pasta with white sauce and green salad.