



Bousquet Reserve Organic Cabernet Sauvignon 2025



Tupungato, Uco Valley,
Mendoza, Argentina

Background:

Reserve wines from this family-owned estate in Tupungato's high Andean foothills, a scenic, remote, arid terrain high in the Uco Valley in Argentina's Mendoza region, close to the border with Chile, are made from hand-picked, certified organic estate fruit. A 4,000-plus-foot elevation and low yields ensure heightened aromas, structure, and flavor, balanced by a food-friendly fresh acidity.

Soil:

This wine is made from grapes grown in soils of diverse composition: sandy, rocky, and with the presence of calcareous deposits.

Vineyards:

Located at 1,200 meters above sea level in Gualtallary, Uco Valley. The Andes Mountains are key to defining the style of our wines. First, they act as a shield against the Pacific, creating a continental desert climate with excellent sanitary conditions and providing pure snowmelt water for irrigation. This unique combination, together with the wide diurnal temperature range, ensures slow ripening that enhances color development and preserves high natural acidity in the grapes. These geo-climatic factors laid the foundation for the success of our organic farming. The soil profile is alluvial and heterogeneous, ranging from rocky compositions to areas with the presence of calcium carbonate (calcareous layer). This diversity provides desirable, controlled vine stress and imparts a pronounced mineral character to the wine.

Winemaking:

Hand-harvested at the end of March. Cold maceration at 10°C/50°F for 48 hours. Fermentation with selected yeasts at temperatures between 25°C/77°F and 27°C/80°F for 10 days, followed by an additional 14 days of maceration. 100% malolactic fermentation. Aged 50% in third- and fourth-use 400L French oak barrels for 6 months, with the remaining portion aged in stainless steel and concrete tanks.

Technical Data:

Varietal: 85% Cabernet Sauvignon, 15% Malbec

Alcohol: 14.50%

Residual Sugar: 2.31

Acidity / PH: 5.25 / 3.68

Tasting Notes:

Showing berry and cassis flavors, and bright acidity, this silky Reserve Cabernet Sauvignon comes with a dash of French elegance and just a touch of oak. The wine is a testament to its Argentine heritage and the French origin of the Bousquet family.

Pairing:

Pairs with lamb and red meat dishes. Best served at 18°C/64°F.