

Bousquet Reserve Organic Pinot Noir 2025

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:

Sandy loam, with limestone at 70cm and presence of stones.

Vineyards:

Located at 1,200 meters above sea level in Gualtallary, Uco Valley. The Andes Mountains are fundamental in defining the style of our wines. They act as a natural shield against the Pacific Ocean, creating a continental desert climate with excellent sanitary conditions and providing pure snowmelt water for irrigation. This unique combination, together with a wide diurnal temperature range, ensures slow ripening, promoting optimal color development and preserving high natural acidity in the grapes. These geo-climatic conditions form the foundation of our successful organic viticulture. The soil profile is alluvial and heterogeneous, ranging from rocky soils to areas with significant calcium carbonate content (calcareous layers). This diversity creates beneficial, controlled vine stress and imparts a distinct mineral character to the wine.

Winemaking:

Hand-harvested from late February through early March. Fermentation takes place in contact with the skins, with a 7-day maceration period at temperatures between 20°C / 68°F and 23°C / 73°F. Fifty percent of the wine is aged for 6 months in French oak barrels (first previously used for our Gran Chardonnay), with lees contact during aging.

Technical Data:

Varietal: 100% Pinot Noir

Alcohol: 12%

Residual Sugar: 1.4

Acidity / PH: 5.02 / 3.54

Tasting Notes:

With its silky tannins and aging in French oak, this Reserve Pinot Noir preserves the grape's elegance, while also offering sun-kissed fruit on a rounded palate. The wine is a testament to its Argentine heritage and the French origin of the Bousquet family.

Pairing:

Ideally pairs with duck, chicken, pork and mushroom dishes. Best served at 18°C/65°F.



Tupungato, Uco Valley,
Mendoza, Argentina

