



AMERI[®]

WILD ROOTS

AMERI WILD ROOTS BLOCK N°03 ORGANIC MALBEC 2024

After studying 123 pits from our Eva State Vineyard together with Guillermo Corona (Geologist) we were able to identify soil types and generate a detailed map of thicknesses of each part of it. As a conclusion we got a map with the different type, profiles and a possible subdivision into geomorphic units. Ameri Parcel N3 is a result of this investigation.

LOCATION

Gualtallary, Tupungato, Uco Valley, Mendoza, Argentina

VARIETAL COMPOSITION

100% Malbec

SOIL

Calcareous Rocky Soil: A 40–70 cm surface sand layer, followed by a 20 cm calcareous layer, over a deep, highly rocky subsoil.

VINEYARDS

Organic farming and sustainable agriculture are two pillars of Domaine Bousquet's philosophy to achieve its objective: grapes of great purity, varietal definition and terroir identity. The three main factors that differentiate this vineyard and its terroir are: the cool night breezes, coming from the mountain range, which combine with the daytime sunshine and help achieve optimal ripeness of the grapes with good acidity; the sandy to sandy loam soil, very permeable and of low fertility, which gives its austere and mineral identity to the grapes; and the health of groundwater from the melting of the Andes.

WINEMAKING

Hand harvested during mid April. Careful grapes and bunches selection. (pellenc). Fermentation with natural yeast in 400 liter oak barrels for between 15 and 20 days and a total maceration of 30 days in contact with the skins. 100% of Malolactic. Aged for 12 months, 100% in new oak. 1 year of aging in the bottle.

TASTING NOTES

Intense violet color. Scents of violet flowers, white flowers and black fruits. In the mouth it is velvety, with mineral notes, soft tannins and a delicate ending.

RS: 1.8

ACIDITY/PH: 5.32/3.63

ALCOHOL: 14.50%

