



DOMAINE BOUSQUET[®]

Naturally, Elegant Wines[™]

BOUSQUET ORGANIC MALBEC 2026

Domaine Bousquet's premium varietal series blends estate-grown and purchased organic fruit from the Uco Valley, high in the Andean foothills. Dramatic swings between day and night temperatures give the grapes exuberant ripeness while preserving the juiciness that invites a second glass. The wines are vinified with a French sensibility and left unoaked, letting the fruit speak for itself and making them easy to pair with food.

LOCATION

Uco Valley, Mendoza, Argentina

VARIETAL COMPOSITION

100% Malbec

SOIL

Sandy loam.

VINEYARDS

Our vineyards are located in the Uco Valley at the foothills of the Andes, 4,000 ft (1,200 m) above sea level. Dry conditions, sandy phylloxera-resistant soils, cool Andean breezes, and significant day-to-night temperature variation create ideal conditions for organic viticulture. Irrigation from Andes snowmelt and deep-rooted organic vines contribute to healthy vineyards and wines that authentically express their terroir.

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 15°C/59°F for 20 days. Un-oaked, to highlight the fruit and its varietal expression.

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.

RS: 1.8

ACIDITY/PH: 5.20/3.63

ALCOHOL: 13.50%