

Natural Origins

Natural Origins Organic Cabernet Sauvignon 2025



Uco Valley, Mendoza, Argentina



Background:

Natural Origins varietal series comprises a blend of estate and purchased organic fruit from the Uco Valley in the high Andean foothills. The grapes benefit from major day/night temperature swings, achieving exuberant ripeness while retaining the juiciness that invites a second glass. The wines are vinified with a French sensibility. The wines are un-oaked – an on-trend sensibility of little or no oak to let the fruit shine through and make the wines extremely food-friendly.

Soil:

Gravel and sandy soil.

Vineyards:

Our vineyards are in the Uco Valley at the foot of the Andes at 4,000 ft /1.200 mts a.s.l. 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. The prevalence of groundwater, with rainfall averaging a scant 8-inches / 20 cm or less per year, 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:

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 26°C/78.8°F for 10 days. Un-oaked, to highlight the fruit and its varietal expression.

Technical Data:

Varietal: 100% Cabernet Sauvignon.

Alcohol: 13.5%

Residual Sugar: 1.8

Acidity / PH: 5.28/3.67

Tasting Notes:

Intense ruby red color. Fresh and clean with berry aromas and flavors. medium body.

Pairing:

Ideal with grilled red meat and pork. Serve at 18°C/65°F.



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