



GAIA ORGANIC & BIODYNAMIC ROSÉ 2026

GAIA, the Greek goddess of the earth, has been the inspiration of the Bousquet family since our winery's founding in 1997 when we pioneered and cleared virgin land in the highlands of Tupungato's Gualtallary district. From the beginning, our Gaia wines have been made with a French oenological sensibility and made from 100% organic fruit grown at a cool altitude of 1,200m/4,000ft. Starting with the 2022 vintage, our Gaia wines are certified Biodynamic by Demeter.

LOCATION

Gualtallary, Uco Valley, Mendoza, Argentina

VARIETAL COMPOSITION

100% Pinot Noir

SOIL

Poor sandy gravel soils with good drainage.

VINEYARDS

The Uco Valley's dry climate, sandy phylloxera-resistant soils, cool Andean breezes, and wide day-to-night temperature variation create ideal conditions for organic viticulture. Irrigation from Andes snowmelt and deep-rooted organic vines support healthy vineyards while promoting sustainable farming and authentic terroir expression.

WINEMAKING

Early morning hand harvesting during the second and third weeks of February. Full cluster press to maximize aroma extraction followed by a 5-day cold maceration at 6°C/43°F. Fermentation at a maximum temperature of 13°C/55°F for 30 days.

TASTING NOTES

Pale pink and quite crystalline. Aromas of strawberries and red fruits with orange zest and floral notes. A creamy mid palate and lively acidity.

PAIRING

Perfect as an aperitif and with tuna dishes. Serve at 10°C/50°F.

RS: 1

ACIDITY/PH: 6.35/3.29

ALCOHOL: 12%

