



HUNUC

HUNUC ORGANIC MALBEC 2026

In Huarpe culture, an ancient indigenous people of Argentina living in the Cuyo region, Hunuc was the first inhabitant of the Cuyo territories. He is considered the god of the sun and the mountain. As pioneers of Gualtallary, and as a tribute to the land where Domaine Bousquet is rooted, the Hunuc line was born. Honest wines inspired by the fruits of the earth, the mountains, and the sun.

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 from Uco Valley are processed and then fermented with selected yeasts at an average temperature 26°C/78.8°F for 10 days. Without oak ageing, the aim is to highlight the fruit and its varietal expression.

TASTING NOTES

Deep violet color. On the nose it has 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 hints 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%