CELEBRATING TOGETHER 29 YEARS GUALTALLARY OF ORGANIC AGRICULTURE



AMERI®

AMERI EVA ESTATE ORGANIC SAUVIGNON BLANC 2025

Named after co-owner Labid al Ameri, Ameri is a single-cluster wine produced only in exceptional vintages. Grown organically at 1,257 m in Gualtallary, the vineyard's intense sunlight and significant day-night temperature variations enhance sugar, acidity, flavor, and aromatic complexity.

LOCATION
Gualtallary, Tupungato, Uco Valley, Mendoza, Argentina

VARIETAL COMPOSITION
100% Sauvignon Blanc

SOIL
After analyzing 123 soil pits with geologist Guillermo Corona, we mapped soil profiles, thicknesses, and geomorphic units across Eva State Vineyard. This study led to the identification of Ameri Parcel N°9.
Sandy Stony: 70–100 cm of sandy soil over a calcareous layer.

VINEYARDS
Domaine Bousquet's dry climate and phylloxera-resistant sandy soils made organic farming possible from the start. Cool Andean breezes, significant day-night temperature variations, and well-drained, low-fertility soils create ideal conditions for growing quality grapes. With minimal rainfall, snowmelt-fed groundwater provides essential drip irrigation. Organic viticulture promotes deeper roots, enhances terroir expression, and protects both the environment and vineyard workers.

WINEMAKING
Hand-harvested early in the morning to preserve freshness, using only the heart of Parcel 9. After grape selection and pressing under reductive conditions with dry ice, fermentation takes place in oak barrels (50% new, 50% used) for 20 days at 13°C. No malolactic fermentation is performed to preserve freshness. Aged for 8 months in oak and 6 months in bottle.

TASTING NOTES
Expressive and fresh, with aromas of grapefruit, lemon peel, white peach blossom, and herbs. The palate reveals stone fruit and citrus flavors, balanced by a creamy, mineral texture and a bright, flavorful finish.

RS: 1.36 **ACIDITY/PH:** 5.4/3.37 **ALCOHOL:** 12.5%

DOMAINE BOUSQUET
Naturally Organic Wines

#1 REGENERATIVE ORGANIC CERTIFIED VINEYARD FROM ARGENTINA