

DOMAINE
BOUSQUET

Naturally Elegant Wines™



GAIA CABERNET FRANC



WINE PROFILE

FLAVOR

LIGHT MEDIUM PRONOUNCED

SWEETNESS

DRY MEDIUM DRY SWEET

ACIDITY

LOW MEDIUM HIGH

TANNIN

LOW MEDIUM HIGH

OAK

NO OAK TOAST/VANILLA CHOCOLATE/COFFEE

BODY

LIGHT MEDIUM FULL

TECHNICAL DATA

Vintage: 2018

Varietal: 100% Cabernet Franc

Vineyards: Own Vineyards in Tupungato, Alto Gualtallary. By the foothills of the Andes at 4000 ft. altitude. High altitude grants fresh nights that contributes to preserve fresh fruit flavors and acidity in the grapes. Gravel and sand Soil.

Winemaking: Manual harvest by end of March. Cold Maceration for 72hs. Fermentation with selected yeast at a maximum temperature of 27°C for 12 days. Maceration for 14 days. Aged in French oak between 8 and 10 months.

Information:

Alcohol : 15.4%

Residual Sugar : 2.3 g/l

Acidity: 6.07 g/l

pH: 3,7

TASTING NOTES

Intense Violet Color . Black and red fruit with pepper and mineral notes. Full body with fruity mid palate expression. Full body and persistent finish.

PAIRING

Red meat dishes, roasted pork or tomato based dishes.
Serve at 18°C.