



GAIA, the Greek goddess of the earth, has been the Bousquet family's inspiration since founding our winery 1997 when we pioneered and cleared virgin land in the high reaches of Tupungato's Gualtallary district. From the start, our Gaia wines have been crafted with a French winemaking sensibility and made from 100% organic fruit grown at a cool 1,200-m/4,000-ft altitude.

TECHNICAL DATA

VINTAGE 2019	ALCOHOL 14.6%	ACIDITY/pH 5.85/3.58
VARIETAL 100% Malbec	SOIL Gravel and sand Soil.	RESIDUAL SUGAR 2.56

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.

VINEYARDS

Own Vineyards in Tupungato, Alto Gualtallary. By the foothills of the Andes at 4000 ft. altitude. Vineyards located in high areas have a lower temperature, allowing a better development of quality white grapes. Gravel and sand Soil.

TASTING NOTES

Deep violet color. Blackberry and blueberry aromas with violet notes. Fruity and vivid with pleasant finish.

PARING

Grilled meats with peppery sauces. Serve at 18°C.

