



WHITE BLEND 2018 | ORGANIC

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	ALCOHOL	ACIDITY/pH
2018	14.5%	4.8/ 0.4
VARIETAL	SOIL	RESIDUAL SUGAR
100% White Blend	Gravel and sand Soil.	2.05

WINEMAKING

Manual harvest during the first and second week of March. Cold Maceration for 24hs. Fermentation with selected yeast at a maximum temperature of 15°C for 7 days. Maceration for 14 days. 40% of the wine is aged in French oak for 6 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

Yellow with green hues. Sliced apple and dried white peach character. Medium body, delicate fruit with a clean and persistent finish.

PARING

Appetizers and sea food. Serve between 8°C and 10°C.

