



**Gaia** Earth Goddess<sup>®</sup>

## Gaia Organic Rose 2023

### Background:

GAIA, the Greek goddess of the earth, has been the inspiration of the Bousquet family since the founding of our winery in 1997 when we pioneered and cleared virgin land in the highlands of the Gualtallary district of Tupungato. From the beginning, our Gaia wines have been crafted with a French oenological sensibility and made from 100% organic fruit grown at a cool altitude of 1200 m/4000 ft.

### Soil:

Poor soils of sandy gravel with good drainage.

### Vineyards:

Thanks to the Uco Valley's dry climate and phylloxera-resistant sandy soils, organic farming at Domaine Bousquet, from day one, was not only possible, but desirable. Other factors that distinguish this landscape are the constant breezes from the Andes to the west, which help mitigate heat stress in this desert climate. Significant temperature differentials between day and night help enhance aromatics, while the sandy soils result in low fertility, desirable for vine stress and ideal for good drainage. With an average annual rainfall of just 8"/203 mm, groundwater from the Andes snowmelt is vital for vineyard irrigation. Time has shown that the roots of organically grown vines penetrate deeper, allowing greater access to water in times of drought. Not least, organic farming is decidedly better for the long-term well-being of the local environment as well as the people who tend the vines.

### Winemaking:

Harvested by hand early in the morning during the second and third week of February. Full bunch press to maximize aroma extraction followed by a 5-day cold maceration at 6°C/43°F. Fermentation at a maximum temperature of 13°C/55°F for 30 days.

### Technical Data:

Varietal: 100% Pinot Noir  
Alcohol: 13%  
Residual Sugar: 1,43  
Acidity / PH: 5.62/3.32

### Tasting Notes:

Pale pink and quite crystalline. Aromas of strawberries and red fruits with orange zest and floral notes. Lively with a creamy mouthfeel and lively acidity.

### Pairing:

Perfect as an aperitif and with tuna dishes. Serve at 10°C/50°F.



Gualtallary, Tupungato,  
Uco Valley, Mendoza,  
Argentina



#1 ORGANIC & REGENERATIVE WINERY FROM ARGENTINA

